



Retail Food Establishment Inspection Report part I

As Governed by Title 50, Chapter 50 Montana Code Annotated (MCA) and the Administrative Rules of Montana (ARM):Title 37, Chapter 110, Subchapter 2 Failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations." [ARM 37.110.239 (5)]

Establishment	The Humming Bird Cafe		No. of Risk Factor/Intervention Violations	2		Date	5-26-2021	
Address	605 W Park		No. of Repeat Risk Factor/Intervention Violations	0		Time In	02:16:32	
City	Butte	County:	Silver Bow	Water:	Public	PWS#	Mt 0017	
Licensee:	Three One Eight South LLC		Wastewater:	Public	MPDDS#			
License #	FL 307993	License Types (s): Retail Food Eating Establishment		Current water test		1 2 3 4 <input checked="" type="checkbox"/>		
Purpose of Inspection:	Regular <input checked="" type="checkbox"/>	Follow-up	Pre-opening	Complaint	Illness	HACCP	Investigation	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in appropriate box for COS and/or R			
IN=in compliance		OUT=not in compliance		N/O=not observed		N/A=not applicable	
				COS=corrected on-site during inspection		R=repeat violation	

Compliance Status		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
Employee Health					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN	Hands clean & properly washed			
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	N/O	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	IN	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	OUT	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	N/A	Compliance with variance/specialized process/HACCP			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Mark "X" in box if numbered item is not in compliance				Mark "X" in appropriate box for COS and/or R				COS=corrected on-site during inspection				R=repeat violation			
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Safe Food and Water		COS		R	
30	Pasteurized eggs used where required				
31	Water & ice from approved source				
32	Variance obtained for specialized processing methods				
Food Temperature Control					
33	Proper cooling methods used; adequate equipment for temperature control				
34	Plant food properly cooked for hot holding				
35	Approved thawing methods used				
36	Thermometers provided & accurate				
Food Identification					
37	Food properly labeled; original container				
Prevention of Food Contamination					
38	Insects, rodents, & animals not present				
39	Contamination prevented during food preparation, storage & display				
40	Personal cleanliness				
41	Wiping cloths: properly used & stored				
42	Washing fruits & vegetables				

Proper Use of Utensils		COS		R	
43	In-use utensils: properly stored				
44	Utensils, equipment & linens: properly stored, dried, & handled				
45	Single-use/single-service articles: properly stored & used				
46	Gloves used properly				
Utensils, Equipment and Vending					
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48	Warewashing facilities: installed, maintained, & used; test strips				
49	Non-food contact surfaces clean				
Physical Facilities					
50	Hot & cold water available; adequate pressure				
51	Plumbing installed; proper backflow devices				
52	Sewage & waste water properly disposed				
53	Toilet facilities: properly constructed, supplied, & cleaned				
54	Garbage & refuse properly disposed; facilities maintained				
55	Physical facilities installed, maintained, & clean				
56	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) Jake McPherson	Date: 5/26/2021
Inspector (Signature) Stephannie Moodry R.S.	Follow-up: NO
	Follow-up Date:

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Establishment The Humming Bird Cafe		SANITIZER LEVEL		License # FL 307993
		CHEMICAL LOW TEMPERATURE DISH MACHINE		0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES		0.0
SANITIZER: QUATERNARY,		MANUAL DISHWASHING (3 COMPARTMENT SINK)		100.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cook prep unit - tomatoe	40.0	cook prep unit - pancake batter	38.0	small prep unit- veggie patty	40.0
small prep unit - tofu	40.0	walk in - soup	35.0	walk in - tomatoe	41.0

OBSERVATIONS AND CORRECTIVE ACTIONS

ARM Code Reference	Violations cited in this report must be corrected withing the time frame listed, or as stated in ARM 37.110.239.	Correction Date
3-301.11	Observed prep cook not wearing gloves while cutting RTE food. COS gloves placed on bare hands at the time of inspection.	
7-102.11	Observed several working containers of chemicals not labeled. COS requested they be labeled at the time of inspection.	
note	front dish machine 50 ppm chlorine quat santi bucket 200 ppm	

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