



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	DOMINOS PIZZA		No. of Risk Factor/Intervention Violations	1		Date	3-07-2022		
Address	2101 HARRISON AVE		No. of Repeat Risk Factor/Intervention Violations	0		Time In	12:46:36		
City	BUTTE	County:	Silver Bow	Water:	City	PWS#	MT000017	Time Out	01:02:16
Licensee:	PIZZA PACK INC		Wastewater:	City	MPDDS#				
License #	FL 305681	License Types (s):	EATING ESTABLISHMENT		Current water test	1 <input checked="" type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>			
Purpose of Inspection:	Regular <input type="checkbox"/>	Follow-up <input checked="" type="checkbox"/>	Pre-opening <input type="checkbox"/>	Complaint <input type="checkbox"/>	Illness <input type="checkbox"/>	HACCP <input type="checkbox"/>	Investigation <input type="checkbox"/>	Other <input type="checkbox"/>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status			COS		R	
SUPERVISION						
1	IN	Person in charge present, demonstrates knowledge, and performs duties				
2	N/A	Certified Food Protection Manager				
Employee Health						
3	OUT	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	N/A	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	IN	Proper cooking time & temperatures				
19	N/A	Proper reheating procedures for hot holding				
20	N/A	Proper cooling time & temperatures				
21	N/A	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	IN	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

Compliance Status			COS		R	
Safe Food and Water						
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				

Compliance Status			COS		R	
Proper Use of Utensils						
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)	brice babcock	Date:	3/7/2021
Inspector (Signature)	Stephane Moodry R.S.	Follow-up:	NO
		Follow-up Date:	

