



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 Kentucky Fried Chicken	No. of Risk Factor/Intervention Violations 0	Date 11-04-2022
Address 3099 Harrison Ave	No. of Repeat Risk Factor/Intervention Violations 0	Time In 03:42:09
City Butte County: Silver Bow	Water: City PWS# MT000017	Time Out 03:46:26
Licensee: Argonaut Food Partners	Wastewater: City MPDDS#	Risk Category
License # FL 319424	License Types (s): Retail Food Service Establishment	Current water test 1 2 <input checked="" type="checkbox"/> 3 4
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		
2	IN		
Employee Health			
3	IN		
4	IN		
5	IN		
Good Hygienic Practices			
6	IN		
7	IN		
Preventing Contamination by Hands			
8	IN		
9	IN		
10	IN		
Approved Source			
11	IN		
12	N/O		
13	IN		
14	N/A		
Protection from Contamination Arm			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	IN		
19	N/A		
20	N/A		
21	IN		
22	IN		
23	IN		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	IN		
Conformance with Approved Procedures			
29	N/A		

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

Compliance Status		COS	R
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			

Person in Charge (Signature) Rachel Arora **Date:** 11-4-22

Inspector (Signature) [Signature] **Follow-up:** NO **Follow-up Date:**

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment Kentucky Fried Chicken	SANITIZER LEVEL	License # FL 319424
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 150.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in; diced tomato	36.0	Walk-in; chicken strip	36.0	Prep cold hold; mayo	39.0
prep hot hold; mashed potatoes	167.0	hold hold drawer; burger	145.0	cooking original chicken	170.0
hold hold; chicken strip	156.0	hot hold; fish filet	152.0	hot hold; original chicken	146.0

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
	No violations at time of inspection.	

Person in Charge (Signature) <i>Rachel Arora</i>	Date 11-4-22
Inspector (Signature) <i>JW Elby, SIT</i>	Date 11-4-22