



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	LA CASA TOSCANA,BUTTE	No. of Risk Factor/Intervention Violations	5	Date	10-07-2022
Address	53 E PARK	No. of Repeat Risk Factor/Intervention Violations	0	Time In	01:56:43
City	BUTTE	County:	Silver Bow	Water:	PWS# MT000017
Licensee:	SONIA ZACHOW	Wastewater:	MPDDS#	Risk Category	
License #	RETAIL FOOD LARG	License Types (s):	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

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	IN	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	IN	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	OUT	Food-contact surfaces: cleaned & sanitized			
17	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	X		

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	N/O	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures		X	
23	IN	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	OUT	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

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	X	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)	<i>Sonia Zachow</i>	Date:	10/7/2022
Inspector (Signature)	<i>Jackie Thompson, RS</i>	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	10/21/2022

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Establishment LA CASA TOSCANA,BUTTE	SANITIZER LEVEL	License # RETAIL FOOD
	CHEMICAL LOW TEMPERATURE DISH MACHINE	50.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: CHLORINE,QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 door reach in; prosciutto	38.0	2 door reach in; oysters	29.0	walk in, mozzarella	37.0
Bar reach-in; pickled pearl onions	49.0	Bar 3 door; orange juice	39.0		

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
4-601.11(A)	Observed a drawer holding clean utensils for cooking that was covered in debris and food particles. All food and nonfood contact surfaces need to be cleaned and sanitized to prevent potential pathogen growth and contamination of food product. PIC aware and will have it cleaned.	
3-701.11	Observed fresh blueberries in bar refrigerator that were covered in mold. All food products must be removed and discarded by establishment to prevent illness and contamination. Bartender aware and threw product away.	10-07-2022
3-501.16(A)	Observed a bar refridgerator that was not holding temperatures at of below 41 degrees F. All RTE/ TCS foods must be kept at or below 41 degrees F to prevent potential pathogen growth. Bartender discarded products that were effected. PIC is aware and will adjust temperature.	10-07-2022
3-603.11	Upon talking with the PIC, facility does serve beef cooked to order. There is no consumer advisory on menu. All facilities that serve raw/ undercooked food are required to have a consumer advisory. PIC aware and will correct violation.	
7-102.11	Observed working bottles in wash room that were not properly labeled with working name. All working bottles are required to have the common name on them. PIC aware and will correct violation.	
3-304.14	Did not observe sanitizer being utilized in food prep areas. Sanitizer buckets with wiping clothes or spray sanitizer with paper towels must be used to sanitize food prep surfaces between tasks. PIC aware and will correct violation.	
note	After a conversation with kitchen chef, it was noted that a pre-packaged jam was being used and referred to as "homemade by this facility". This is not honestly presented if you are marketing it as your own product. All food products must be honestly presented to all customers. Please ensure that this is discontinued and product is honestly presented.	

Person in Charge (Signature) <i>Anna Pearson</i>	Date 10/7/2022
Inspector (Signature) <i>Jackie Thompson, RS</i>	Date 10/7/2022