



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

Establishment Schwans Home Service INC. Butte	No. of Risk Factor/Intervention Violations 0	Date 6/7/2022
Address 105 S Parkmont	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00
City Butte County: Butte Silver Bow	Water: City Private Public PWS# Butte	Time Out 10:00
Licensee: Schwans Home Serv Email:	Wastewater: City Private Public MPDDS# "	Risk Category
License # F (FL) 43626 License Subtype(s):	Current water test Y/N 1 2 3 4	
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up <input 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	Compliance Status		cos	R
SUPERVISION							
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		18	IN OUT N/A N/O	Proper cooking time & temperatures	
2	IN OUT NA	Certified Food Protection Manager		19	IN OUT N/A N/O	Proper reheating procedures for hot holding	
Employee Health							
3	IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting.		20	IN OUT N/A N/O	Proper cooling time & temperatures	
4	IN OUT	Proper use of restriction and exclusion		21	IN OUT N/A N/O	Proper hot holding temperatures	
5	IN OUT	Procedures for responding to vomiting and diarrheal events		22	IN OUT N/A N/O	Proper cold holding temperatures	
Good Hygienic Practices							
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		23	IN OUT N/A N/O	Proper date marking & disposition	
7	IN OUT N/O	No discharge from eyes, nose, and mouth		24	IN OUT N/A N/O	Time as a public health control: procedures & records	
Preventing Contamination by Hands							
8	IN OUT N/O	Hands clean & properly washed		Consumer Advisory			
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
10	IN OUT	Adequate handwashing sinks properly set up & accessible		Highly Susceptible Populations			
Approved Source							
11	IN OUT	Food obtained from approved source		26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	IN OUT	Food in good condition, safe, & unadulterated		27	IN OUT N/A	Food additives: approved & properly used	
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		28	IN OUT N/A	Toxic substances properly identified, stored, & used	
Protection from Contamination Arm							
15	IN OUT N/A N/O	Food separated & protected		Conformance with Approved Procedures			
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		29	IN OUT N/A	Compliance with variance/specialized process/HACCP	
17	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		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	Compliance Status		cos	R
Safe Food and Water							
30		Pasteurized eggs used where required		Proper Use of Utensils			
31		Water & ice from approved source		43		In-use utensils: properly stored	
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control		45		Single-use/single-service articles: properly stored & used	
34		Plant food properly cooked for hot holding		46		Gloves used properly	
35		Approved thawing methods used		Utensils, Equipment and Vending			
36		Thermometers provided & accurate		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Food Identification							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38		Insects, rodents, & animals not present		49		Non-food contact surfaces clean	
39		Contamination prevented during food preparation, storage & display		Physical Facilities			
40		Personal cleanliness		50		Hot & cold water available; adequate pressure	
41		Wiping cloths: properly used & stored		51		Plumbing installed; proper backflow devices	
42		Washing fruits & vegetables		52		Sewage & waste water properly disposed	
Person in Charge (Signature) _____ Date: 6/7/2022							

Inspector (Signature) **Stephanie Moody R.S.** Follow-up: YES NO (Circle one) Follow-up Date: _____

Received call **6/8/2022** regarding Business Closing stop by **6/7/2022**