



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 SheBrew Coffee llc, Butte	No. of Risk Factor/Intervention Violations 2	Date 10-10-2022
Address 1759 S Montana Street	No. of Repeat Risk Factor/Intervention Violations 1	Time In 02:47:15
City Butte County: Silver Bow	Water: City PWS# MT000017	Time Out 03:27:59
Licensee: Tricia Handy	Wastewater: City MPDDS#	Risk Category
License # FL 318049	License Types (s): Retail Food Service Establishment	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
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

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	OUT		
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	N/O		
19	N/O		
20	N/O		X
21	N/O		
22	IN		
23	OUT		X
24	N/A		X
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	X		X
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38	X		
39	X		
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) *Cheraysia Butcher* **Date:** 10/10/2022

Inspector (Signature) *Jackie Thompson, RS* **Follow-up:** NO **Follow-up Date:**

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Establishment SheBrew Coffee llc, Butte	SANITIZER LEVEL	License # FL 318049
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 100.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	100.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Back sandwich cooler - salsa	35.0	Back sandwich line top - diced onions	39.0	Back sandwich top - turkey	40.0
Back line on counter - bacon	45.0	back upright Two door reach in - burrito	54.0	pright two door reach in - breakfast sal	35.0
Walk in cooler - milk	36.0	Glass two door cooler - stuffed pretzel	39.0	Avantco cooler 1 - milk	41.0
Cooking station cooler right - burrito	41.0	- soup cooling for 38 minutes. Pic put t	88.0		

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
2-301.14	Observed employees not washing their hands between tasks. Employees must wash their hands between task. Spoke with PIC about when to wash. Will relay information to owner/ manager about developing a policy which ensures that employees know when to wash.	
3-501.17	Observed multiple food items not date marked. Any TCS RTE foods must be date marked if kept for more than 24 hours. PIC aware and dated marked products while we were on-site.	10-10-2022
3-501.15	Observed burritos being cooled in 2-Door Upright cooler. Burritos were stacked in a fashion that did not allow for proper cooling. Spoke with PIC about proper cooling methods and how stacking items could cause issues for cooling. PIC aware and moved burritos to ensure proper cooling temperature in reached within time limit.	10-10-2022
6-501.111	Observed multiple flies in facility. Also observed open doors and windows without mesh covering. All windows and doors that are opened must have appropriate mesh coverings to ensure that no pest can enter facility. PIC aware and closed all opening. PIC will speak with owner/ manager to ensure pests that are in the facility are properly handled.	
3-305.11	Observed multiple food items throughout facility that were stored on the ground. Also observed food products and food contact surface utensils that were being stored next to chemicals. All food and food-contact utensils should be stored onsite to prevent contamination. PIC aware.	

Person in Charge (Signature) <i>Emergiasiu Bartak</i>	Date <i>10/10/2022</i>
Inspector (Signature) <i>Jackie Thompson, RS</i>	Date <i>10/10/2022</i>