



# 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)]

<b>Establishment</b> SOHO ASIAN CUSINE	<b>No. of Risk Factor/Intervention Violations</b> 2	<b>Date</b> 12-21-2022
<b>Address</b> 60 E BROADWAY	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 02:24:10
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 02:46:23
<b>Licensee:</b> VICKY LUO	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 301532	<b>License Types (s):</b> EATING ESTABLISHMENT	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>			
1	IN		
2	IN		
<b>Employee Health</b>			
3	IN		
4	IN		
5	OUT		
<b>Good Hygienic Practices</b>			
6	IN		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	OUT		X
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	N/O		
19	N/A		
20	N/A		
21	IN		
22	IN		
23	IN		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

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

**Person in Charge (Signature)** *[Signature]* **Date:** 12/21/22

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

# Retail Food Establishment Inspection Form part II

<b>Establishment</b> SOHO ASIAN CUSINE	<b>SANITIZER LEVEL</b>	<b>License #</b> FL 301532
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET null
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg drop soup	185.0	Hot and sour soup	165.0	Prep refrigerator; beef	47.0
rice cooker; steamed rice	158.0	rice cooker; fried rice	155.0	walk-in; veggies	30.0
walk-in; shrimp	30.0	sushi rice cooker; rice	193.0	sushi prep; crab	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
2-501.11	No written procedure in place to respond to vomit or diarrhea event. PIC agreed to get a biohazard kit from supplier.	12-23-2022
3-101.11	Observed vacuum packed frozen fish thawing still in the packaging. Explained to PIC that fish needs to be removed from package before thawing.	12-21-2022
4-601.11(B)	Observed stoves and fryers and underneath fryers with excessive grease. PIC agreed to attempt to degrease and clean better.	1-31-2023

<b>Person in Charge (Signature)</b>	<b>Date</b> 12/21/22
<b>Inspector (Signature)</b>	<b>Date</b> 12/21/22