



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 STAGGERING OX	No. of Risk Factor/Intervention Violations 1	Date 3-15-2022
Address 549 S MAIN ST	No. of Repeat Risk Factor/Intervention Violations 0	Time In 02:00:58
City BUTTE County: Silver Bow	Water: CITY PWS# MT000017	Time Out 02:14:50
Licensee: TRACY SKOCILICH	Wastewater: CITY MPDDS#	Risk Category
License # FL 309918	License Types (s): EATING 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	Compliance Status		COS	R
SUPERVISION							
1	IN			18	N/O		
2	IN			19	IN		
Employee Health							
3	IN			20	OUT		
4	IN			21	IN		
5	IN			22	IN		
Good Hygienic Practices							
6	IN			23	IN		
7	IN			24	N/A		
Preventing Contamination by Hands							
8	IN			Consumer Advisory			
9	IN			25	N/A		
10	IN			Highly Susceptible Populations			
Approved Source							
11	IN			26	N/A		
12	N/O			Food/Color Additives and Toxic Substances			
13	IN			27	N/A		
14	N/A			28	IN		
Protection from Contamination Arm							
15	IN			Conformance with Approved Procedures			
16	IN			29	N/A		
17	IN			<p>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.</p>			

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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
31				43			
32				44			
Food Temperature Control							
33				45			
34				46			
35				Utensils, Equipment and Vending			
36				47			
Food Identification							
37				48			
Prevention of Food Contamination							
38				49			
39				Physical Facilities			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

Person in Charge (Signature) Jordana Huerta **Date:** 3/15/2022

Inspector (Signature) Stephannie Moodry R.S. **Follow-up:** NO **Follow-up Date:**

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Establishment STAGGERING OX	SANITIZER LEVEL	License # FL 309918
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		200.0
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 - turkey	41.0	walk-in - potato cream soup	87.0	cheese sliced	40.0
walkin - rice	40.0	sandwich prep - ham	40.0	sandwich prep - sliced cheese	40.0
dressing - 2 door unit	35.0	grill prep unit - diced tomatoe	38.0	grill prep unit - sliced tureky	40.0
hot holding - soup	148.0	hot holding - soup	167.0		

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
3-501.14	Observed potato cream soup cooling in walk-in temp at 87 F. Cook took corrective action to reheat and rapidly cool in ice bath. COS Required cooling process 135 to 70 F within 2 hours and 41 F with in additional 4 hr.	

Person in Charge (Signature) Jordana Huerta	Date 3/15/2022
Inspector (Signature) Stephannie Moodry R.S.	Date 3/15/2022