



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 SUBWAY MONTANA ST	No. of Risk Factor/Intervention Violations 1	Date 2-28-2022
Address 350 S MONTANA	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:34:59
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 11:16:36
Licensee: T & G INC	Wastewater: City MPDDS#	Risk Category
License # FL 4552	License Types (s): EATING ESTABLISHMENT	Current water test 1 2 <input checked="" type="checkbox"/> 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

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	N/O		
Employee Health							
3	IN			20	N/A		
4	IN			21	IN		
5	IN			22	OUT		
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

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

Person in Charge (Signature) Calvin Rucker **Date:** 2/28/2022

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

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Establishment SUBWAY MONTANA ST	SANITIZER LEVEL	License # FL 4552
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	0.0
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
hot holding - meatballs	135.0	hot holding - soup	150.0	front service prep - turkey	41.0
front service unit - ham	40.0	front service unit - chicken	40.0	front service unit - tomatoe	40.0
bell pepper - front service unit	41.0	back counter unit - egg	43.0	back counter prep unit - salami	43.0
walk-in - turkey	39.0	walk-in bacon	41.0	front beverage unit - milk	45.0
front smaller unit - milk	45.0				

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
3-501.16(A)	Unit behind service prep counter foods temped 43F, upright unit used for bottled beverages two different units milk temp 45 F. TCS foods are required to stored at 41F or less. Units adjusted at the time of inspection requested unit be monitored for required temperatures.	
3-302.12	Observed spray bottle of water used for bread making not labeled. COS bottle labeled at the time of inspection. Working containers of food taken from original packaging are required to be labeled if not readily mistakably as other product.	
3-304.14	(B) (1) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a proper concentration. Santi bucket tested no concentration of sanitizer on the the test stripe. Requested bucket be changed at the time of inspection COS.	
	santi bucket chorline 0.0 ppm	

Person in Charge (Signature) CalvinRucker	Date 2/28/2022
Inspector (Signature) Stephanie Moodry R.S.	Date 2/28/2022