



Wholesale Food Inspection Report

Governed by Montana Code Annotated Title 50, Chapter 57 and Administrative Rules Montana (ARM) Title 37, Chapter 110, Sub-chapter 3. Foodborne illness risk factor violations are priority items that should be corrected on-site during the inspection. Failure to comply with any time limits for corrections of critical (priority) item violations may result in cessation of food service operations.

Establishment <u>Taper Lite Coffee Roasters</u>	No. of Risk Factor Violations <u>0</u>	Date <u>6/15/2022</u>
Address <u>138 W. Park</u>	No. of Good Wholesale Practice Violations <u>0</u>	Time In <u>11:00</u>
City <u>Butte</u> County <u>Butte Silver Bow</u>	Water On-Site System Other <u>MT 00015</u>	Time Out <u>11:20</u>
Licensee Name <u>Susan Renfro</u>	Wastewater On-Site System Other	
Establishment Telephone	License # <u>FM 32607</u>	
Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Complaint <input type="checkbox"/> Other (specify)		

FOODBORNE ILLNESS RISK FACTORS

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			Food Temperatures, Procedures, Records			
Person in charge present, demonstrates knowledge, performs duties				18	IN		
2	IN			19	IN		
Required training for special processing, documentation				Proper COOKING time, temperatures			
3	IN			20	IN		
Management, food workers knowledge, responsibilities and reporting				Proper RE-HEATING procedures for hot holding			
4	IN			21	IN		
Proper use of restriction and exclusion				Proper COOLING time, temperatures			
5	IN			Notes			
Procedures for responding to vomit and diarrhea events							
Employee Health							
6	IN						
Management, food workers knowledge, responsibilities and reporting							
7	IN						
Proper use of restriction and exclusion							
8	IN						
Procedures for responding to vomit and diarrhea events							
Good Hygienic Practices							
9	IN						
Proper eating, tasting, drinking, or tobacco use							
10	IN						
No discharge from eyes, nose or mouth							
Preventing Contamination by Hands							
11	IN						
Hands clean, properly washed							
12	IN						
No bare-hand contact with ready-to-eat foods OR pre-approved alternative followed							
13	IN						
Handwashing sinks adequate, accessible, supplied							
Approved Source							
14	IN						
Food obtained from approved source							
15	IN						
Food received at proper temperature							
16	IN						
Food in good condition, safe, unadulterated							
17	IN						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
18	IN						
Food separated, protected							
19	IN						
Food-contact surfaces: cleaned, sanitized							
20	IN						
Proper disposition of returned, previously served, reconditioned, unsafe food							

RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.

GOOD MANUFACTURING PRACTICES

Good Manufacturing 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
29	Pasteurized eggs used where required			42	In-use utensils: properly stored		
30	Water, ice from approved source			43	Utensils, equipment, linens: properly stored, dried, handled		
31	Variance obtained when required			44	Single-use/single-service articles: properly stored, used		
Food Temperature Control				45	Gloves used properly		
32	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
33	Plant food properly cooked for hot holding			46	Food, non-food contact surfaces: cleanable, properly designed, constructed, used		
34	Approved thawing methods used			47	Warewashing facilities: installed, maintained, used; Test strip		
35	Thermometers provided, accurate			48	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
36	Food properly labeled; original container			49	Hot, cold water available; adequate pressure		
Prevention of Food Contamination				50	Plumbing installed; proper backflow devices		
37	Insects, rodents, animals not present			51	Sewage, waste-water properly disposed		
38	Contamination during food preparation, storage, display			52	Toilet facilities: properly constructed, supplied, cleaned		
39	Personal cleanliness			53	Garbage, refuse properly disposed; facilities maintained		
40	Wiping cloths: properly used, stored			54	Physical facilities installed, maintained, clean		
41	Washing fruits, vegetables			55	Adequate ventilation, lighting; designated areas used		

Person in Charge (Signature) <u>Susan Renfro</u>	Date <u>6/15/2022</u>
Inspector (Signature) <u>Stephan M... RS</u>	Follow-up Needed YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	Follow-up Date

No violation at the time of inspection