



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	THE HUMMING BIRD CAFE	No. of Risk Factor/Intervention Violations	5	Date	3-29-2022
Address	605 W PARK	No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:50:18
City	BUTTE	County:	Silver Bow	Water:	PWS# MT000017
Licensee:	JIMMY DOOLAN JESSIE ETCHEMUN	Wastewater:	Threeneightsouth LLC	MPDDS#	
License #	FL307993 FL307993	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

Compliance Status		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
Employee Health					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	IN	Hands clean & properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	IN	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time & temperatures			
21	IN	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures			X
23	OUT	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			

Compliance Status		COS		R	
Consumer Advisory					
25	OUT	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	OUT	Toxic substances properly identified, stored, & used			X
Conformance with Approved Procedures					
29	N/A	Compliance with variance/specialized process/HACCP			

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

Compliance Status		COS		R	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
38		Insects, rodents, & animals not present			
39	X	Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41	X	Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use/single-service articles: properly stored & used			
46		Gloves used properly			
Utensils, Equipment and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49	X	Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

Person in Charge (Signature)	Rainer Grobauer	Date:	3/29/2022
Inspector (Signature)	Stepahnie Moodry R.S.	Follow-up:	NO Yes
		Follow-up Date:	4/5/2022

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Establishment THE HUMMING BIRD CAFE	SANITIZER LEVEL	License # F 43819
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot holding - sausage	145.0	cooking - bacon	172.0	hot holding - potatoes	150.0
hot holding - rice	148.0	hot holding - soup	152.0	hot holding - chili	152.0
hot holding - white gravy	148.0	small prep unit - bean black	40.0	small prep unit - berries	40.0
large prep - diced tomatoe	41.0	large prep - marinated mushroom	40.0	large prep unit - humus	40.0
walk in - hummus	40.0	walk in - soup	41.0	walk-in - salas	41.0

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
5-202.12	Hand washing sink does not have hot water. Repair sink by 4/1/2022. Temporarily using three compartment sink.	
3-501.16(A) 3-501.17	TCS food are required to be held at 41 F or less. Egg mixture stored in ice bath temped at 60 F. Manager stated batch would be discarded and mixture would be stored in cooling unit. COS TCS RTE foods stored greater then 24 hrs are required to be date marked. Observed black beans not date marked. Request items be date marked or discarded.	
3-603.11	Establishment is offering uncooked meat and egg product. Consumer advisory is required. Place by 4/1/2022.	
7-102.11	Working container of chemical taken from bulk supplies are required to be labeled. Observed spray bottles of chemicals not labeled. COS labeled at the time of inspection.	
3-305.11	Food is required to be stored at least 6 inches off the floor. Observed food stored on floor of walk-in and dry storage in cooks area. Requested food be moved by the end of shift. Being moved at the time of inspection COS.	
3-304.14	Wiping cloths are required to be stored in sanitizer solution when not in use. Observed wiping cloths not in solution. Discussed issue with cook. COS	
4-602.13	Non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues. Observed a build-up of debris grease and food particles on equipment, wall, and floor. Clean by 4/5/2022.	
4/5/2022	Follow up inspection conducted. The hand washing sink had been repaired and has hot water. Egg mixture was stored in cooling unit. Consumer advisory was placed on the menu. Staff working on cleaning and food had been moved off the floor. Stephanie Moodry R.S.	

Person in Charge (Signature) Rainer Grobauer	Date 4/05/200
Inspector (Signature) Stephanie Moodry R.S.	Date 3/29/2022