



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	EAST SIDE ATHLETIC CLUB	No. of Risk Factor/Intervention Violations	0	Date	4-03-2017
Address	3025 DEXTER	No. of Repeat Risk Factor/Intervention Violations	0	Time In	01:48:56
City	BUTTE	County:	Silver Bow	Water:	PWS# MT000017
Licensee:	EAST SIDE ATHLETIC CLUB	Wastewater:	MPDDS#	Risk Category	
License #	F 302830	License Types (s):	Tavern or Bar	Current water test	1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input 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	Person in charge present, demonstrates knowledge, and performs duties			18	N/A	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	N/A	Proper reheating procedures for hot holding		
Employee Health									
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting			20	N/A	Proper cooling time & temperatures		
4	IN	Proper use of restriction and exclusion			21	N/A	Proper hot holding temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			22	N/A	Proper cold holding temperatures		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco use			23	N/A	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as a public health control: procedures & records		
Preventing Contamination by Hands									
8	IN	Hands clean & properly washed			Consumer Advisory				
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed							
10	IN	Adequate handwashing sinks properly set up & accessible							
Approved Source									
11	N/A	Food obtained from approved source			Highly Susceptible Populations				
12	N/A	Food received at proper temperature							
13	IN	Food in good condition, safe, & unadulterated			Food/Color Additives and Toxic Substances				
14	N/A	Required records available: shellstock tags, parasite destruction							
Protection from Contamination Arm									
15	IN	Food separated & protected			Conformance with Approved Procedures				
16	IN	Food-contact surfaces: cleaned & sanitized							
17	N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food			<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		Pasteurized eggs used where required			Proper Use of Utensils									
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			Utensils, Equipment and Vending									
34		Plant food properly cooked for hot holding												
35		Approved thawing methods used												
36		Thermometers provided & accurate			Physical Facilities									
Food Identification														
37		Food properly labeled; original container												
Prevention of Food Contamination														
38		Insects, rodents, & animals not present			50		Hot & cold water available; adequate pressure							
39		Contamination prevented during food preparation, storage & display			51		Plumbing installed; proper backflow devices							
40		Personal cleanliness			52		Sewage & waste water properly disposed							
41		Wiping cloths: properly used & stored			53		Toilet facilities: properly constructed, supplied, & cleaned							
42		Washing fruits & vegetables			54		Garbage & refuse properly disposed; facilities maintained							
					55		Physical facilities installed, maintained, & clean							
					56		Adequate ventilation & lighting; designated areas used							

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

