



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

Establishment <u>Carmike Fine Arts LLC AMC Butte</u>		No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>10/23/19</u>
Address <u>3100 Harrison Ave</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>2:00</u>
City <u>Butte</u>	County: <u>Silver Bow</u>	Water: <input checked="" type="radio"/> City Private Public PWS# _____	Time Out <u>3:15</u>
Licensee: <u>Carmike Fine Arts</u>	Email: _____	Wastewater: <input checked="" type="radio"/> City Private Public MPDDS# _____	Risk Category
License # <u>F/FL 314010</u>	License Subtype(s): _____	Current water test Y/N	<input checked="" type="radio"/> 1 <input type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> Follow-up _____ Pre-opening _____ Complaint _____ Illness _____ HACCP _____ Investigation _____ Other _____			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R	Compliance Status		COS	R
SUPERVISION							
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety			
2	IN OUT N/A			19	IN OUT N/A N/O		
Certified Food Protection Manager				Proper cooking time & temperatures			
Employee Health							
3	IN OUT			20	IN OUT N/A N/O		
Management, food employee and conditional employee, knowledge, responsibilities and reporting.				Proper reheating procedures for hot holding			
4	IN OUT			21	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time & temperatures			
5	IN OUT			22	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures			
Good Hygienic Practices							
6	IN/OUT N/O			23	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
7	IN/OUT N/O			24	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper date marking & disposition			
Preventing Contamination by Hands							
8	IN OUT N/O			Consumer Advisory			
Hands clean & properly washed				25	IN OUT N/A		
9	IN OUT N/A N/O			Consumer advisory provided for raw or undercooked foods			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Highly Susceptible Populations			
10	IN OUT			26	IN OUT N/A		
Adequate handwashing sinks properly set up & accessible				Pasteurized foods used; prohibited foods not offered			
Approved Source							
11	IN OUT			Food/Color Additives and Toxic Substances			
Food obtained from approved source				27	IN OUT N/A		
12	IN OUT N/A N/O			Food additives: approved & properly used			
Food received at proper temperature				28	IN OUT N/A		
13	IN OUT			Toxic substances properly identified, stored, & used			
Food in good condition, safe, & unadulterated				Conformance with Approved Procedures			
14	IN OUT N/A N/O			29	IN OUT N/A		
Required records available: shellstock tags, parasite destruction				Compliance with variance/specialized process/HACCP			
Protection from Contamination Arm							
15	IN OUT N/A N/O			<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
16	IN OUT N/A						
17	IN OUT						

GOOD RETAIL PRACTICES

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed		
42	Washing fruits & vegetables			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) _____	Date: _____
Inspector (Signature) <u>Leah Salminen</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
	Follow-up Date: _____