



# 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>Craze Carol's</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>5/15/2019</u>
Address <u>2702 Walnut</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>2:00</u>
City <u>Butte MT</u>	County: <u>Butte/Silver Bow</u>	Water: City Private <u>Public</u> PWS# <u>MT00017</u>
Licensee: <u>313911</u>	Email:	Wastewater: City Private <u>Public</u> MPDSS#
License # <u>(F)FL 313911</u>	License Subtype(s): <u>Bar &amp; Tavern</u>	Current water test Y/N <u>1 2 3 4</u>
Purpose of Inspection: Regular <input 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
<b>SUPERVISION</b>							
1 <u>IN</u>	Person in charge present, demonstrates knowledge, and performs duties			18 <u>IN</u>	Proper cooking time & temperatures		
2 <u>IN</u>	Certified Food Protection Manager			19 <u>IN</u>	Proper reheating procedures for hot holding		
<b>Employee Health</b>							
3 <u>IN</u>	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			20 <u>IN</u>	Proper cooling time & temperatures		
4 <u>IN</u>	Proper use of restriction and exclusion			21 <u>IN</u>	Proper hot holding temperatures		
5 <u>IN</u>	Procedures for responding to vomiting and diarrheal events			22 <u>IN</u>	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>							
6 <u>IN</u>	Proper eating, tasting, drinking, or tobacco use			23 <u>IN</u>	Proper date marking & disposition		
7 <u>IN</u>	No discharge from eyes, nose, and mouth			24 <u>IN</u>	Time as a public health control: procedures & records		
<b>Preventing Contamination by Hands</b>							
8 <u>IN</u>	Hands clean & properly washed			<b>Consumer Advisory</b>			
9 <u>IN</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25 <u>IN</u>	Consumer advisory provided for raw or undercooked foods		
10 <u>IN</u>	Adequate handwashing sinks properly set up & accessible			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11 <u>IN</u>	Food obtained from approved source			26 <u>IN</u>	Pasteurized foods used; prohibited foods not offered		
12 <u>IN</u>	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>			
13 <u>IN</u>	Food in good condition, safe, & unadulterated			27 <u>IN</u>	Food additives: approved & properly used		
14 <u>IN</u>	Required records available: shellstock tags, parasite destruction			28 <u>IN</u>	Toxic substances properly identified, stored, & used		
<b>Protection from Contamination Air</b>							
15 <u>IN</u>	Food separated & protected			<b>Conformance with Approved Procedures</b>			
16 <u>IN</u>	Food-contact surfaces: cleaned & sanitized			29 <u>IN</u>	Compliance with variance/specialized process/HACCP		
17 <u>IN</u>	Proper disposition of returned, previously served, reconditioned, & unsafe food			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

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

		cos	R			cos	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water & ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, & animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>			
40	Personal cleanliness			50	Hot & cold water available; adequate pressure		
41	Wiping cloths: properly used & stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits & vegetables			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) Jinda Chase Date: 5/15/2019  
 Inspector (Signature) Stephen Moody R.S. Follow-up: YES  NO  (Circle one) Follow-up Date:

