



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 | FRED'S MESQUITE GRILL | No. of Risk Factor/Intervention Violations | 4 | Date | 9-13-2017 |
| Address | 205 SOUTH ARIZONA | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 01:50:36 |
| City | BUTTE | County: | Silver Bow | Water: | City PWS# MT000017 |
| Licensee: | ANNE WEINER / WEINER ENT. | Wastewater: | City MPDDS# | Time Out | 02:37:37 |
| License # | FL 44178 | License Types (s): | EATING ESTABLISHMENT TAVERN OR BAR | Risk Category | 1 2 3 4 |
| 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 | OUT | 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 | OUT | 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 | 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/A | Proper reheating procedures for hot holding | | | |
| 20 | N/A | Proper cooling time & temperatures | | | |
| 21 | N/A | Proper hot holding temperatures | | | |
| 22 | OUT | Proper cold holding temperatures | | | X |
| 23 | IN | Proper date marking & disposition | | | |
| 24 | N/A | Time as a public health control: procedures & records | | | |

| Compliance Status | | COS | | R | |
|--|-----|---|--|---|---|
| Consumer Advisory | | | | | |
| 25 | IN | 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 | X | 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 | | Contamination prevented during food preparation, storage & display | | | |
| 40 | | Personal cleanliness | | | |
| 41 | | 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 | X | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 49 | | 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) | <i>[Signature]</i> | Date: | 9/13/17 |
| Inspector (Signature) | <i>[Signature]</i> | Follow-up: | NO |
| | | Follow-up Date: | |

Retail Food Establishment Inspection Form part II Page 2 of 2

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|--|---|--------------------|
| Establishment FRED'S MESQUITE GRILL | SANITIZER LEVEL | License # FL 44178 |
| Current License Posted ARM 37.110.238 | CHEMICAL LOW TEMPERATURE DISH MACHINE | 0.0 |
| Certified Food Safety Manager | WIPING CLOTH BUCKET | 0.0 |
| SANITIZER: QUATERNARY, | SPRAY BOTTLES | 200.0 |
| | MANUAL DISHWASHING (3 COMPARTMENT SINK) | 0.0 |

| TEMPERATURE OBSERVATIONS | | | | | |
|---------------------------------|-------|-------------------------------|-------|----------------------------|------|
| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
| Noodles, Prep Fridge 1 | 40.0 | Sliced Veggies, Prep Fridge 1 | 38.0 | Steak, Stand Up Fridge 1 | 38.0 |
| Chicken, Stand Up Fridge 1 | 36.0 | Chicken, Grill | 168.0 | Chicken, Prep Fridge 2 | 40.0 |
| Steak, Prep Fridge 2 | 38.0 | Chicken, Stand Up Fridge 2 | 38.0 | Halibut, Stand Up Fridge 2 | 37.0 |
| Low Temp Warewash Machine | 133.0 | | | | |
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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 |
|--------------------|--|-----------------|
| 2-501.11 | No vomiting a diarrhea kit in establishment. kit must be purchased and placed in establishment | 9-13-2017 |
| 3-301.11 | bare hands were being placed on on bread and cooked steak and vegetables. No bare hand contact for any ready to eat foods. | 9-13-2017 |
| 3-501.16(A) | Products in an ice bath including Parmesan cheese and sliced veggies are not being held at temps below 41F. Discussed proper procedures when using an ice bath, filling ice water mixture to the product line and assuring food is being held at proper temperature, checking regularly with a thermometer. Person in charge discarded food and redid an ice bath using proper procedures. | |
| 7-101.11 | Sanitizer bottle was not labeled. Labeling bottles is important so chemicals do not have the ability to accidentally contaminate food. Person in charge labeled bottle. | |
| 3-202.16 | Ice machine is not being maintained. Black residual has accumulated in machine and is contaminating ice, which is a ready to eat food. Person in charge agreed to clean ice machine immediately. Person in charge agreed to have a monthly cleaning schedule for the ice machine to insure this problem does not persist. | |
| 4-204.117 | Ware wash machine is not dispensing any santiizer. Person in charge contacted ecolab and is having repaired immediately. | |
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|-------------------------------------|---------------------|
| Person in Charge (Signature) | Date 9/13/17 |
| Inspector (Signature) | Date 9/13/17 |