



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 | FAIRMONT CONCESSIONS | No. of Risk Factor/Intervention Violations | 2 | Date | 6-21-2017 |
| Address | 1500 FAIRMONT RD | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 09:25:53 |
| City | ANACONDA | County: | Silver Bow | Water: | private PWS# MT00589 |
| Licensee: | FAIRMONT CONCESSIONS INC | Wastewater: | private MPDDS# | Time Out | 09:53:58 |
| License # | FL 9684 | 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 | 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 | 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 | OUT | 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 | N/O | 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 | | | |
| 23 | IN | Proper date marking & disposition | | | |
| 24 | N/A | Time as a public health control: procedures & records | | | |
| 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 | IN | Toxic substances properly identified, stored, & used | | | |
| 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 | | 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 | | 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: | 6/21/17 |
| Inspector (Signature) | <i>[Signature]</i> | Follow-up: | NO |
| | | Follow-up Date: | |

Retail Food Establishment Inspection Form part II Page 2 of 2

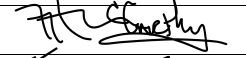

| | | | |
|---------------------------------------|------------------------|---|-------------------|
| Establishment FAIRMONT CONCESSIONS | SANITIZER LEVEL | | License # FL 9684 |
| Current License Posted ARM 37.110.238 | NO | CHEMICAL LOW TEMPERATURE DISH MACHINE | 200.0 |
| Certified Food Safety Manager | YES | WIPING CLOTH BUCKET | 0.0 |
| SANITIZER: QUATERNARY, | | SPRAY BOTTLES | 0.0 |
| | | MANUAL DISHWASHING (3 COMPARTMENT SINK) | 0.0 |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------|-------|--------------------------|-------|--------------------------------|-------|
| Steam table hollandaise sauce | 145.0 | Sausage Gravy | 145.0 | Tomatoes in condiment pan | 60.0 |
| salsa in condiment pan | 60.0 | egg wash | 41.0 | pancake mix on prep table | 41.0 |
| fine dining cooler mushrooms | 44.0 | fine dining cooler crab | 46.0 | fine dining cooler beer batter | 46.0 |
| fridge under burner mushrooms | 36.0 | Sausage under burner | 36.0 | salad prep table eggs | 46.0 |
| salad prep table diced tomatoes | 46.0 | walkin cooler steak | 35.0 | walk in cooler chicken | 35.0 |
| prep cooler hot dog | 41.0 | prep cooler burrito | 41.0 | server cooler tarter sauce | 41.0 |
| breakfast cooler salsa | 38.0 | breakfast cooler sausage | 37.0 | low temp ware washer | 155.0 |

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 |
|--------------------|---|-----------------|
| 4-501.114 | Quat in sanitizer buckets was reading 0. Quat dispenser being used was not working properly other quat dispenser when tested was reading 200ppm. Quat machine will not be used until it is fixed. Quat must be 200- 400ppm. Other Quat system will be used until issue is resolved. | |
| 3-501.16(A) | Fine dining cooler and salad bar upright and condiment pan all had temps between 45-60F. All TCS foods must be below 41F. All food was thrown out and maintenance is servicing the coolers while inspection was still taking place. | 6-21-2017 |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| | |
|---|---------------------|
| Person in Charge (Signature)  | Date 6/21/17 |
| Inspector (Signature)  | Date 6/21/17 |