



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 JOKERS WILD	No. of Risk Factor/Intervention Violations 7	Date 5-19-2016
Address 100 CENTENNIAL	No. of Repeat Risk Factor/Intervention Violations 0	Time In 09:26:40
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 10:40:16
Licensee: HANDS ON PRODUCTION	Wastewater: City MPDDS#	Risk Category
License # FL 1928	License Types (s): EATING ESTABLISHMENT TAVERN OR BAR	Current water test 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

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
SUPERVISION			
1	OUT		
Person in charge present, demonstrates knowledge, and performs duties			
2	IN		
Certified Food Protection Manager			
Employee Health			
3	OUT		
Management, food employee and conditional employee, knowledge, responsibilities and reporting			
4	OUT		
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	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	N/O		
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	IN		
Proper cooking time & temperatures			
19	IN		
Proper reheating procedures for hot holding			
20	OUT		
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	N/A		
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

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
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)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

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Establishment JOKERS WILD		SANITIZER LEVEL		License # FL 1928	
		CHEMICAL LOW TEMPERATURE DISH MACHINE		null	
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET		100.0	
Certified Food Safety Manager	YES	SPRAY BOTTLES		0.0	
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)		0.0	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
country fried gravy in cooling process	141.0	prep cooler tomatoes	53.0	prep cooler salami	54.0
prep cooler pepperoni	54.0	prep cooler shrimp	47.0	prep cooler mini shrimp	52.0
chicken fried steak cooking process	184.0	diced ham in front prep cooler	39.0	sausage in front prep cooler	39.0
hot hold spaghetti sauce	175.0	hot hold brown gravy	146.0	hot hold mash potatoes	168.0
refrigerator steak	40.0	back cooler ground beef	44.0	walkin cooler pasta noodles	39.0
walk in cooler pasty	40.0	high 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
2-102.11(A)	Employees must know all processes and procedures during each work day. Improper cooling ad refrigerator temps were not being met. Refrigerators were holding temps between 48-52F, all foods should be 41F or lower in refrigerators and prep coolers. Cooling procedures must be put in place must cool from 135-71F in two hours then 71-41 in 4 more hours. Ice bath demonstration was shown to ensure proper cooling procedures will be done.	5-19-2016
2-102.11(C)	Employees must demonstrate all proper policies and procedures during the work day. Improper cooling and refrigeration was taking place during inspection. Foods in back prep cooler were between 49-52F. Coolers will be checked immediately. Improper cooling was taking place country gravy was 141. All foods must be cooled from 135F-71F in 2 hours and the 71-41F in 4 hours after. Ice bath demonstration was demonstrated and food is being cooled properly	5-19-2016
2-201.12	employees were unaware of when they should be restricted or excluded from work. All employees must be aware of the conditions when they should be restricted and excluded from work when sick or injured	5-19-2016
3-301.11	Bread was being handled with bare hands by wait staff. All employees must wear gloves when handling any ready to eat foods.	5-19-2016
4-501.111	Manual ware washer in bar area was being done out of order. When washing you must wash rinse and then sanitize. Wash with soap first then rinse off soap then sanitize and let glasses air dry as the final step	5-19-2016
4-501.112	High temp ware washer temperature was registering at 155F all high temperature ware washers must be 160F or higher. Eco lab was contacted and someone will be sent over to fix the problem	5-19-2016
3-501.14	Country gravy was in a large plastic tub cooling at room temperature. All foods must be cooled properly from 135-71F for the first 2 hours and 71-41F 4 more hours after. Ice bath demonstration was performed to show proper cooling procedures	5-19-2016
3-501.16(A)	Back prep cooler was reading temps between 49-51F all foods must be 41F or cooler when in prep cooler or refrigerators. Foods in prep cooler were thrown out and all foods in back refrigerator were moved to a proper temp cooler. Refrigeration installer will be notified and all cooling units will be fixed immediately.	5-19-2016

Person in Charge (Signature)	Date
Inspector (Signature)	Date