



Montana Retail Food Establishment Inspection Report

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 correction of critical items violations may result in cessation of food service operation. (ARM 37.110.239.5)

Establishment JULIANS PIANO BAR & CASINO Address: 113 N HAMILTON ST City: BUTTE State: MT Zip Code: Owner Name: ROBINS ROOST INC Establishment Phone #: 406-782-6500	# of Risk Factors Violations: 1 Date: 9/26/2013 # of Repeated Risk Factors Violations: 0 Risk Category: 3 Purpose of Inspection: Regular License Type: Food Service Es License #: F32726 water: city wastewater: city
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT= not in compliance N/O= not observed N/A= not applicable

Demonstration of Knowledge - all of subchapter 2

In Person in Charge present, demonstrates knowledge:

Employee Health ARM 37.110.210

In Ill food employees retracted:
 In No discharge from eyes, nose, mouth:

Good Hygienic Practices ARM 37.110.210

N/O Proper eating, tasting, drinking, or tobacco use:
 In Maintain personal cleanliness during work:

Preventing Contamination by Hands ARM 37.110.210

In Hands cleaned properly washed:
 N/O Minimize bare hand contact with ready-to-eat foods:
 In Handwash sink properly set up accessible:

Approved Source ARM 37.110.204

In Food obtained from approved source:
 N/O Food recieved at proper temperature:
 In Food in good condition, safe, unadulterated:
 N/A Required records available: shell stock tags:

Protection from Contamination ARM 37.110.206

In Food seperated protected:
 Out Food-contact surfaces: cleaned sanitized:
 In Proper disposition of returned, served, unsafe food:

Potentially Hazardous Food Time/Temperature ARM 37.110.207

N/A Proper cooking time temperature:
 N/O Proper reheating procedures for hot holding:
 N/A Proper cooling time temperatures:
 N/O Proper hot holding temperatures:
 In Proper cold hold temperatures:
 N/A Proper date marking disposition:
 N/A Time as a public health control: procedure records:

Consumer Advisory

N/A Consumer advisory provided for raw or undercooked foods:

Highly Susceptible Population ARM 37.110.252

N/A Pasteurized foods used; prohibited foods not offered:

Chemical ARM 37.110.231

N/A Food additives: approved properly used:
 In Toxic substances properly identified, stored, used:

Conformance with Approved Procedures ARM 37.110.254 255

N/A Compliance with variance, specialized process, HACCP plan:

Rick factors are improper practices or procedures identified as the most prevalent contribution factors of foodborne illness or injury. Public Health Intervention are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES Check mark is violation

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and water

Pasteurized eggs used where required
 Water ice from approve source
 Variance obtained for specialized processing methods

Food Temperature Control

Proper cooling methods used; adequate equipment temp contro
 Plant food properly cooked for hot holding
 Approved thawing methods
 Thermometers provided accurate

Food Identification

Food properly labeled; original containers

Prevention of Food Contamination

Insects, rodents, animals not present
 Contamination prevented during food preparation, storage, display
 Personal cleanliness
 Wiping cloths: properly used stored
 Washing fruits vegetables

Proper Use of Utensils

In use utensils: properly stored
 Utensils, equipment: properly stored
 Single-use/single-service items: properly stored, used
 Gloves used properly

Utensils, Equipment Vending

Food non-food contact surfaces cleanable, prperly designed, constructed used
 Non-food contact surfaces clean
 Warewash facilities:installed, maintain used; test strips

Physical Facilities

Hot cold water available; adequate pressure
 Plumbing installed; proper back flow devices
 Sewage wastewater properly disposed
 Toilet facilities: properly constructed, supplied, cleaned
 Garbage refuse properly disposed ; facilites maintained
 Physical facilities installed; maintained cleaned
 Adequate ventilation lighting

Person in Charge (Signature) _____

Date: _____

Inspector (Signature) _____

Date: _____



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Establishment:	JULIANS PIANO BAR & CASINO	Address:	113 N HAMILTON ST	License #:	F32726
Current License Posted:	Yes	Follow-up inspection:	no		
Certified Food Safety Manger:	no	Follow-up inspection Date:			

Sanitizer

Sanitizer Wiping Cloth Bucket:	Sanitizer 3 Compartment Sink:	NA
Sanitizer Level Wiping Cloth Bucket:	Sanitizer Level 3 Compartment Sink:	
Sanitizer Spray Bottle:	Sanitizer Low Temp Ware Washer:	Chlorine
Sanitizer Level Spray Bottle:	Ware Washer Temperature:	145

Temp Observation

Salad dressing 41 F refrigerator

Critical Violations

215 (23) Chemical sanitizing machine: 100 ppm chlorine, 200 ppm quat, etc.

Non Critical Violations

Observations and Corrective Actions

*Ware washer had 0 ppm chlorine sanitizer and temperature was 145 F. Make sure that chlorine sanitizer is dispensed at 100 ppm and that temperature of ware washer is 120-140 F.

Person in Charge (Signature) _____

Date: _____

Inspector (Signature) _____

Date: _____