



# 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: 0 Date: 11/7/2012 # 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

In 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:

In 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/A 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

In Food additives: approved properly used:

Out 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 Manager:	no	Follow-up inspection Date:			

### Sanitizer

Sanitizer Wiping Cloth Bucket:	NA	Sanitizer 3 Compartment Sink:	Chlorine		
Sanitizer Level Wiping Cloth Bucket:		Sanitizer Level 3 Compartment Sink:	100		
Sanitizer Spray Bottle:	NA	Sanitizer Low Temp Ware Washer:	Chlorine	Ware Washer Temp:	128
Sanitizer Level Spray Bottle:		Sanitizer Level Low Temp Ware Washer:	100		

### Temp Observation

### Critical Violations

### Non Critical Violations

### Observations and Corrective Actions

No violations at time of inspection

Person in Charge (Signature) \_\_\_\_\_

Date: \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_

Date: \_\_\_\_\_