



# 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

Establishment: <u>Lucky You Casino</u>		No. of Risk Factor/Intervention Violations: <u>0</u>	Date: <u>4/21/16</u>
Address: <u>3136 Burkett</u>		No. of Repeat Risk Factor/Intervention Violations: <u>0</u>	Time In: <u>1515</u>
City: <u>Butte</u>	County: <u>01</u>	Water: <u>City</u> Private Public PWS#	Time Out:
Licensee: <u>Joseph Connolly</u>		Wastewater: <u>City</u> Private Public MPDDS#	Risk Category: <u>1</u> 2 3 4
License #: <u>FYFL 400B</u>	License Subtype(s):	Current water test Y/N: <u>1</u>	
Purpose of Inspection: Regular <u>X</u> Follow-up ___ Pre-opening ___ Complaint ___ Illness ___ HACCP ___ Investigation ___ Other ___			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R	
<b>SUPERVISION</b>					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT <u>NA</u>	Certified Food Protection Manager			
<b>Employee Health</b>					
3	IN OUT <u>NA</u>	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN OUT <u>NA</u>	Proper use of restriction and exclusion			
5	IN OUT <u>NA</u>	Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>					
6	IN OUT <u>NA</u>	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NA</u>	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
8	IN OUT <u>NA</u>	Hands clean & properly washed			
9	IN OUT <u>NA</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN OUT <u>NA</u>	Adequate handwashing sinks properly set up & accessible			
<b>Approved Source</b>					
11	IN OUT <u>NA</u>	Food obtained from approved source			
12	IN OUT <u>NA</u>	Food received at proper temperature			
13	IN OUT <u>NA</u>	Food in good condition, safe, & unadulterated			
14	IN OUT <u>NA</u>	Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination Arm</b>					
15	IN OUT <u>NA</u>	Food separated & protected			
16	IN OUT <u>NA</u>	Food-contact surfaces: cleaned & sanitized			
17	IN OUT <u>NA</u>	Proper disposition of returned, previously served, reconditioned, & unsafe food			

  

Compliance Status		COS		R	
<b>Time/Temperature Control for Safety</b>					
18	IN OUT <u>NA</u>	Proper cooking time & temperatures			
19	IN OUT <u>NA</u>	Proper reheating procedures for hot holding			
20	IN OUT <u>NA</u>	Proper cooling time & temperatures			
21	IN OUT <u>NA</u>	Proper hot holding temperatures			
22	IN OUT <u>NA</u>	Proper cold holding temperatures			
23	IN OUT <u>NA</u>	Proper date marking & disposition			
24	IN OUT <u>NA</u>	Time as a public health control: procedures & records			
<b>Consumer Advisory</b>					
25	IN OUT <u>NA</u>	Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
26	IN OUT <u>NA</u>	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	IN OUT <u>NA</u>	Food additives: approved & properly used			
28	IN OUT <u>NA</u>	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
29	IN OUT <u>NA</u>	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	
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
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			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
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	
<b>Proper Use of Utensils</b>					
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			
<b>Utensils, Equipment and Vending</b>					
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			
<b>Physical Facilities</b>					
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): <u>Kenny Kraut</u>	Date: <u>4/21/16</u>
Inspector (Signature): <u>Anna S. Orvedak, RA</u>	Follow-up: YES <u>NO</u> (Circle one) Follow-up Date: _____

