



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 MCQUEEN ATHLETIC CLUB		No. of Risk Factor/Intervention Violations 0	Date 3-31-2017
Address 3250 HECLA		No. of Repeat Risk Factor/Intervention Violations 0	Time In 01:54:34
City BUTTE	County: Silver Bow	Water: PWS# MT000017	Time Out 02:00:15
Licensee: MCQUEEN ATHLETIC CLUB		Wastewater: MPDDS#	Risk Category
License # F 2487	License Types (s): Tavern or Bar		1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
✓		Current water test	

Purpose of Inspection: Regular Follow-up Pre-opening Complaint Illness HACCP Investigation Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item compliance **N/O**=not observed **N/A**=not applicable Mark "X" in appropriate box for COS and/or R **IN**=in compliance **OUT**=not in compliance **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
SUPERVISION							
1	IN	Person in charge present, demonstrates knowledge, and performs duties		18	N/A	Proper cooking time & temperatures	
2	IN	Certified Food Protection Manager		19	N/A	Proper reheating procedures for hot holding	
Employee Health							
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting		20	N/A	Proper cooling time & temperatures	
4	IN	Proper use of restriction and exclusion		21	N/A	Proper hot holding temperatures	
5	IN	Procedures for responding to vomiting and diarrheal events		22	N/A	Proper cold holding temperatures	
Good Hygienic Practices							
6	IN	Proper eating, tasting, drinking, or tobacco use		23	N/A	Proper date marking & disposition	
7	IN	No discharge from eyes, nose, and mouth		24	N/A	Time as a public health control: procedures & records	
Preventing Contamination by Hands							
8	IN	Hands clean & properly washed		Consumer Advisory			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	N/A	Consumer advisory provided for raw or undercooked foods	
10	IN	Adequate handwashing sinks properly set up & accessible		Highly Susceptible Populations			
Approved Source							
11	IN	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/A	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	N/A	Food in good condition, safe, & unadulterated		27	N/A	Food additives: approved & properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	IN	Toxic substances properly identified, stored, & used	
Protection from Contamination Arm							
15	N/A	Food separated & protected		Conformance with Approved Procedures			
16	IN	Food-contact surfaces: cleaned & sanitized		29	N/O	Compliance with variance/specialized process/HACCP	
17	N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food		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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
				48	Warewashing facilities: installed, maintained, & used; test strips		

36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, & animals not present			52	Sewage & waste water properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used		
Person in Charge (Signature) <i>Citi W. Jta</i>					Date: 3/31/17		
Inspector (Signature) <i>Stephen Reed R.5</i>				Follow-up: NO		Follow-up Date:	

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Establishment MCQUEEN ATHLETIC CLUB		SANITIZER LEVEL	License # F 2487
Current License Posted ARM 37.110.238	NO	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Certified Food Safety Manager	YES	WIPING CLOTH BUCKET	0.0
		SPRAY BOTTLES	0.0
SANITIZER: CHLORINE,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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
note	No violations at time of inspection 3/31/17	

Person in Charge (Signature) <i>Cti W. Jila</i>	Date <i>3/31/17</i>
Inspector (Signature) <i>John Ray R.S.</i>	Date <i>3/31/17</i>