



# 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)]

<b>Establishment</b> MR HOT DOGS	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 4-03-2017
<b>Address</b> 2001 HARRISO IN REAR	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 01:48:56
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY <b>PWS#</b> MT000017	<b>Time Out</b> 02:21:33
<b>Licensee:</b> BUCKLOOMIS	<b>Wastewater:</b> CITY <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> F 44655	<b>License Types (s):</b> Eating Establishment <input type="checkbox"/> Current water test <input type="checkbox"/>	1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/>
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>			
1	IN		
2	IN		
<b>Employee Health</b>			
3	IN		
4	IN		
5	IN		
<b>Good Hygienic Practices</b>			
6	IN		
7	IN		
<b>Preventing Contamination by Hands</b>			
8	IN		
9	IN		
10	IN		
<b>Approved Source</b>			
11	IN		
12	N/O		
13	IN		
14	N/A		
<b>Protection from Contamination Arm</b>			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
18	N/O		
19	N/O		
20	N/O		
21	IN		
22	OUT		
23	IN		
24	N/O		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	IN		
<b>Conformance with Approved Procedures</b>			
29	N/A		

**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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			

<b>Person in Charge (Signature)</b>	<b>Date:</b>
<b>Inspector (Signature)</b>	<b>Follow-up:</b> NO <b>Follow-up Date:</b>

# Retail Food Establishment Inspection Form part II

<b>Establishment</b> MR HOT DOGS	<b>SANITIZER LEVEL</b>	<b>License #</b> F 44655
CHEMICAL LOW TEMPERATURE DISH MACHINE 0.0		
Current License Posted ARM 37.110.238 NO	WIPING CLOTH BUCKET	0.0
Certified Food Safety Manager YES	SPRAY BOTTLES	0.0
SANITIZER: CHLORINE, MANUAL DISHWASHING (3 COMPARTMENT SINK) 50.0		

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot dogs main fridge	40.0	bacon	38.0	tomatoes to prep cooler	53.0
green peppers	55.0	front counter shredded cheese	37.0	prep cooler sour cream	36.0
Marinara hot hold	155.0	hot hold chili	156.0		

## 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
3-501.16(A) note	Temperatures in main fridge prep cooler were between 50F and 53F all TCS foods must be 41F or lower. all foods were discarded at time of inspection and cooler will be getting serviced immediately No sanitizer bucket located in kitchen area. place sanitizer bucket in work area and change out bucket at least every 4 hrs.	4-04-2017 4-03-2017

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b>