



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 STAR LANES	No. of Risk Factor/Intervention Violations 0	Date 9-14-2016
Address 4600 HARRISON AVE	No. of Repeat Risk Factor/Intervention Violations 0	Time In 01:47:08
City BUTTE County: Silver Bow	Water: PWS# MT000017	Time Out 02:03:48
Licensee: STAR LANES	Wastewater: MPDDS#	Risk Category
License # F 2284	License Types (s): Perishable Food Dealer/Tavern or Bar	Current water test 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>
Purpose of Inspection: 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

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	N/A	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	N/O	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	N/O	Hands clean & properly washed		Consumer Advisory			
9	N/A	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	IN	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	IN	Food separated & protected		Conformance with Approved Procedures			
16	N/O	Food-contact surfaces: cleaned & sanitized		29	N/A	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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30		Pasteurized eggs used where required		Proper Use of Utensils			
31		Water & ice from approved source		43		In-use utensils: properly stored	
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control		45		Single-use/single-service articles: properly stored & used	
34		Plant food properly cooked for hot holding		46		Gloves used properly	
35		Approved thawing methods used		Utensils, Equipment and Vending			
36		Thermometers provided & accurate		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Food Identification							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38		Insects, rodents, & animals not present		49		Non-food contact surfaces clean	
39		Contamination prevented during food preparation, storage & display		Physical Facilities			
40		Personal cleanliness		50		Hot & cold water available; adequate pressure	
41		Wiping cloths: properly used & stored		51		Plumbing installed; proper backflow devices	
42		Washing fruits & vegetables		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)	Date:
Inspector (Signature)	Follow-up: NO Follow-up Date:

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Establishment STAR LANES	SANITIZER LEVEL	License # F 2284
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	0.0
Certified Food Safety Manager	YES 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 within the time frame listed, or as stated in ARM 37.110.239.	Correction Date
note	Bar was not doing any warewashing; therefore, no sanitizer levels were taken. no violation at time of inspection.	

Person in Charge (Signature)	Date
Inspector (Signature)	Date