



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	PERKINS FAMILY RESTAURANT/BKRY	No. of Risk Factor/Intervention Violations	1	Date	3-14-2018
Address	2900 HARRISON AV	No. of Repeat Risk Factor/Intervention Violations	0	Time In	09:02:31
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	DOUBLE O INC	Wastewater:	City MPDDS#	Time Out	09:56:17
License #	FL 5004	License Types (s):	EATING ESTABLISHMENT	Risk Category	1 2 3 4 <input checked="" 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

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	Compliance Status		COS	R
SUPERVISION							
1	IN			18	N/O		
2	IN			19	N/O		
Employee Health							
3	IN			20	N/O		
4	IN			21	IN		
5	IN			22	IN		
Good Hygienic Practices							
6	N/O			23	IN		
7	IN			24	N/A		
Preventing Contamination by Hands							
8	IN			Consumer Advisory			
9	IN			25	IN		
10	IN			Highly Susceptible Populations			
Approved Source							
11	IN			26	N/A		
12	N/O			Food/Color Additives and Toxic Substances			
13	IN			27	N/A		
14	N/A			28	IN		
Protection from Contamination Arm							
15	IN			Conformance with Approved Procedures			
16	OUT			29	N/A		
17	N/O			<p>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.</p>			

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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
31				43			
32				44			
Food Temperature Control							
33				45			
34				46			
35				Utensils, Equipment and Vending			
36				47			
Food Identification							
37				48			
Prevention of Food Contamination							
38				49	X		
39				Physical Facilities			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

Person in Charge (Signature) *[Signature]* **Date:** 3/14/18

Inspector (Signature) *[Signature]* **Follow-up:** NO **Follow-up Date:**

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment PERKINS FAMILY RESTAURANT/BKRY	SANITIZER LEVEL	License # FL 5004
Current License Posted ARM 37.110.238	NO	
Certified Food Safety Manager	YES	
SANITIZER: CHLORINE,		

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy, Hot Hold	143.0	Bacon, Heat Lamp	150.0	Cheese, Prep Table 2	41.0
Diced Tomatoes, Prep Table 2	38.0	Chicken, Prep Table 2 Fridge	41.0	Soup, Soup Urn	193.0
Dressing, Server Prep Table	41.0	Fruit, Fridge	45.0	Raw Chicken, Walk In	32.0
	0.0	High Temp Warewash	163.0		

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
4-501.115	Chlorine solution was around 400ppm. Solution should be between 50-100ppm. Proper measuring for chlorine solution was demonstrated. Person in charge agreed to test solution every time it is made with chlorine test strips. Test strips can be obtained from Montana Broom and Brush.	
4-601.11(B)	Food contact surfaces and non food contact surfaces are soiled in dirt and grime. Garbage is dispersed throughout the kitchen in nooks and crannies. Cutting boards placed on top of filthy milk crates and right next to broom. All seals on fridges and cooling units must be cleaned to insure cold holding units continue to work properly. Wipe down all walls, floors, and ceilings. Pull out all equipment and scrub floors and wall underneath. Deep clean internal refrigeration units and inside walk in coolers. Ensure all equipment and cleaners are in their designated areas and not in areas that can cause cross contamination.	3-21-2018
note	All food products must be 6 inches off of floor. Leaking fixtures must be fixed as soon as possible.	

Person in Charge (Signature) <i>J. M. [Signature]</i>	Date 3/14/18
Inspector (Signature) <i>[Signature]</i>	Date 3/14/18