



# 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>Copper King Mansion</u>		No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>8/2/18</u>
Address <u>219 W. Granite</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In
City <u>Butte</u>	County: <u>Silver Bow</u>	Water: <input checked="" type="radio"/> City Private Public PWS#	Time Out
Licensee: <u>7209</u>	Email:	Wastewater: <input checked="" type="radio"/> City Private Public MPDDS#	Risk Category
License # <u>F/FL</u>	License Subtype(s):	Current water test Y/N	<input checked="" type="radio"/> 1 2 3 4
Purpose of Inspection: Regular <input checked="" type="checkbox"/> 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

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

## 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	
<b>Safe Food and Water</b>											
30						<b>Proper Use of Utensils</b>					
Pasteurized eggs used where required						43					
31						In-use utensils: properly stored					
Water & ice from approved source						44					
32						Utensils, equipment & linens: properly stored, dried, & handled					
Variance obtained for specialized processing methods						45					
<b>Food Temperature Control</b>											
33						Single-use/single-service articles: properly stored & used					
Proper cooling methods used; adequate equipment for temperature control						46					
34						Gloves used properly					
Plant food properly cooked for hot holding						<b>Utensils, Equipment and Vending</b>					
35						47					
Approved thawing methods used						Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
36						48					
Thermometers provided & accurate						Warewashing facilities: installed, maintained, & used; test strips					
<b>Food Identification</b>											
37						49					
Food properly labeled; original container						Non-food contact surfaces clean					
<b>Prevention of Food Contamination</b>											
38						<b>Physical Facilities</b>					
Insects, rodents, & animals not present						50					
39						Hot & cold water available; adequate pressure					
Contamination prevented during food preparation, storage & display						51					
40						Plumbing installed; proper backflow devices					
Personal cleanliness						52					
41						Sewage & waste water properly disposed					
Wiping cloths: properly used & stored						53					
42						Toilet facilities: properly constructed, supplied, & cleaned					
Washing fruits & vegetables						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>[Signature]</u>	Date: <u>8/2/18</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (Circle one) Follow-up Date: