



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 M & M BAR & CAFE	No. of Risk Factor/Intervention Violations 6	Date 4-10-2018
Address 9 N MAIN	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:09:34
City BUTTE County: Silver Bow	Water: CITY PWS# MT000017	Time Out 11:11:31
Licensee: RT M&M ENTERTAINMENT LLC	Wastewater: CITY MPDDS#	Risk Category
License # FL 309962	License Types (s): EATING ESTABLISHMENT, BAR TAVERN	Current water test 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

Compliance Status		COS		R	
SUPERVISION					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Certified Food Protection Manager			
Employee Health					
3	IN	Management, food employee and conditional employee, knowledge, responsibilities and reporting.			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	N/O	Hands clean & properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT	Adequate handwashing sinks properly set up & accessible			
Approved Source					
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination Arm					
15	OUT	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	N/O	Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS		R	
Potentially Hazardous Food Time/Temperature					
18	IN	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	OUT	Proper cooling time & temperatures			
21	IN	Proper hot holding temperatures			
22	OUT	Proper cold holding temperatures			
23	OUT	Proper date marking & disposition			
24	N/A	Time as a public health control: procedures & records			
Consumer Advisory					
25	OUT	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved & properly used			
28	IN	Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures					
29	N/A	Compliance with variance/specialized process/HACCP			

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	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
38		Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			

Compliance Status		COS		R	
Proper Use of Utensils					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use/single-service articles: properly stored & used			
46		Gloves used properly			
Utensils, Equipment and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
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) *[Signature]* **Date:** 4/10/18

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

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Establishment M & M BAR & CAFE	SANITIZER LEVEL	License # FL 309962
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	NO	WIPING CLOTH BUCKET
		200.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: CHLORINE, QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
stove top soup cooking	185.0	stove top gravy	185.0	drawers under grill chicken fried steak	38.0
drawers under grill hamburger patties	38.0	prep table shredded cheese	40.0	prep table 2 door refrigerator	40.0
2 door refrigerator sliced melon	43.0	2 door refrigerator sliced tomatoes	40.0	downstairs walk in fries	35.0
downstairs walk in turkey	36.0	downstairs walk in clam, chowder	35.0	low temp warewash	120.0

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
5-205.11	Pitchers used in food prep were being stored in hand wash sink. Hand wash sinks are designated only for hand washing and cannot be used for anything else. Person in charge agreed to use prep sink to obtain water for cooking procedures.	
6-301.12	Hand wash sink has no paper towels in basement sink. Hand wash sinks must be supplied with all materials for proper hand washing. Person in charge agreed to supply sink with paper towels.	
3-302.11	Meat was stored above biscuits, correct storage order must be in place to avoid cross contamination. Person in charge agreed to store food in order from ready to eat food on top, then fish on next shelf followed by pork, then beef, and chicken on the bottom.	
3-501.14	Tomato soup was in reach in fridge at 65F, person in charge said that the soup was put into fridge last night around 10pm. Soup is in a dense plastic container. Discussed with person in charge proper cooling procedures cooling for in a shallow preferably metal pan. Food must be cooled from 135F-70F in 2 hours and 70F-41F in an additional 4 hours. Discussed with person in charge to put soup in freezer before closing and check temp to make sure it is dropping temperature. If it is cooling rapidly it can then be put in fridge to finish the cooling process.	
3-501.16(A)	Fries that were prepped yesterday and hashbrowns prepackaged are at temperatures between 50F-66F in reach-in. Person in charge agreed to check temperatures regularly to assure food is held at proper temperatures. Person in charge agreed to dispose of the food.	
3-501.17	Melons, tomatoes and all RTE food is not date marked. If food is being held for more than a day dates must be on it. Person in charge agreed to date mark all product. All product must be discarded after 7 days.	
3-603.11	No consumer advisory on menu. "Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness"	

Person in Charge (Signature)	Date 4/10/18
Inspector (Signature)	Date 4/10/18