



# 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>Blue bird Bar</u>	No. of Risk Factor/Intervention Violations <u>0</u>	Date <u>9/13/2013</u>
Address <u>1306 Grizzly Trail Rocker</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>3:00</u>
City <u>Butte</u> County: <u>Butte Silver Bow</u> Water: City Private Public PWS# <u>MT0007</u>		Time Out <u>3:10</u>
Licensee: <u>Elakovich</u> Email: <u>delaKovich@gmail.com</u> Wastewater: City Private Public MPDDS# <u>Butte</u>		Risk Category
License # <u>FL 6944</u> License Subtype(s): <u>Bar Tavern</u> Current water test Y/N		1 <u>2</u> 3 4
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	
<b>SUPERVISION</b>											
1	IN					18	IN				
Person in charge present, demonstrates knowledge, and performs duties						Time/Temperature Control for Safety					
2	IN					19	IN				
Certified Food Protection Manager						Proper cooking time & temperatures					
<b>Employee Health</b>											
3	IN					20	IN				
Management, food employee and conditional employee, knowledge, responsibilities and reporting.						Proper reheating procedures for hot holding					
4	IN					21	IN				
Proper use of restriction and exclusion						Proper cooling time & temperatures					
5	IN					22	IN				
Procedures for responding to vomiting and diarrheal events						Proper hot holding temperatures					
<b>Good Hygienic Practices</b>											
6	IN					23	IN				
Proper eating, tasting, drinking, or tobacco use						Proper cold holding temperatures					
7	IN					24	IN				
No discharge from eyes, nose, and mouth						Proper date marking & disposition					
<b>Preventing Contamination by Hands</b>											
8	IN					<b>Consumer Advisory</b>					
Hands clean & properly washed						Consumer advisory provided for raw or undercooked foods					
9	IN					<b>Highly Susceptible Populations</b>					
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						Pasteurized foods used; prohibited foods not offered					
10	IN					<b>Food/Color Additives and Toxic Substances</b>					
Adequate handwashing sinks properly set up & accessible						Food additives: approved & properly used					
<b>Approved Source</b>											
11	IN					Toxic substances properly identified, stored, & used					
Food obtained from approved source						<b>Conformance with Approved Procedures</b>					
12	IN					Compliance with variance/specialized process/HACCP					
Food received at proper temperature						<b>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.</b>					
13	IN										
Food in good condition, safe, & unadulterated											
14	IN										
Required records available: shellstock tags, parasite destruction											
<b>Protection from Contamination Arm</b>											
15	IN										
Food separated & protected											
16	IN										
Food-contact surfaces: cleaned & sanitized											
17	IN										
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						In-use utensils: properly stored					
31						Utensils, equipment & linens: properly stored, dried, & handled					
Water & ice from approved source						Single-use/single-service articles: properly stored & used					
32						Gloves used properly					
Variance obtained for specialized processing methods						<b>Utensils, Equipment and Vending</b>					
<b>Food Temperature Control</b>											
33						Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
Proper cooling methods used; adequate equipment for temperature control						Warewashing facilities: installed, maintained, & used; test strips					
34						Non-food contact surfaces clean					
Plant food properly cooked for hot holding						<b>Physical Facilities</b>					
35						Hot & cold water available; adequate pressure					
Approved thawing methods used						Plumbing installed; proper backflow devices					
36						Sewage & waste water properly disposed					
Thermometers provided & accurate						Toilet facilities: properly constructed, supplied, & cleaned					
<b>Food Identification</b>											
37						Garbage & refuse properly disposed; facilities maintained					
Food properly labeled; original container						Physical facilities installed, maintained, & clean					
<b>Prevention of Food Contamination</b>											
38						Adequate ventilation & lighting; designated areas used					
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											

Person in Charge (Signature) <u>Denise Elakovich</u>	Date: <u>9/13/2013</u>
Inspector (Signature) <u>Stephen...</u>	Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) Follow-up Date:

Juice 2 Ben cooler 41°F