



# Retail Food Establishment Inspection Report part 1

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)]

<b>Establishment</b> M & M BAR & CAFE	<b>No. of Risk Factor/Intervention Violations</b> 1	<b>Date</b> 4-20-2021
<b>Address</b> 9 N MAIN	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 03:31:39
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> CITY <b>PWS#</b> MT000017	<b>Time Out</b> 04:08:27
<b>Licensee:</b> RT M&M ENTERTAINMENT LLC	<b>Wastewater:</b> CITY <b>MPDDS#</b>	<b>Risk Category</b>
<b>License #</b> FL 309962	<b>License Types (s):</b> EATING ESTABLISHMENT, BAR TAVERN	Current water test 1 2 3 4 <input checked="" type="checkbox"/>
<b>Purpose of Inspection:</b> 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		
2	IN			19	N/O		
<b>Employee Health</b>							
3	IN			20	N/O		
4	IN			21	IN		
5	IN			22	IN		
<b>Good Hygienic Practices</b>							
6	IN			23	IN		
7	IN			24	N/A		
<b>Preventing Contamination by Hands</b>							
8	IN			<b>Consumer Advisory</b>			
9	IN			25	IN		
10	IN			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN			26	N/A		
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
13	IN			27	N/A		
14	N/A			28	IN		
<b>Protection from Contamination Arm</b>							
15	OUT		X	<b>Conformance with Approved Procedures</b>			
16	IN			29	N/A		
17	IN			<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>			

## 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>			
31				43			
32				44			
<b>Food Temperature Control</b>							
33				45			
34				46			
35				<b>Utensils, Equipment and Vending</b>			
36				47			
<b>Food Identification</b>							
37				48			
<b>Prevention of Food Contamination</b>							
38				49			
39				<b>Physical Facilities</b>			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

**Person in Charge (Signature)** *selina pankovich* **Date:** 4/20/2021

**Inspector (Signature)** *Jackie Thompson, RS* **Follow-up:** NO **Follow-up Date:**

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Establishment <b>M &amp; M BAR &amp; CAFE</b>	<b>SANITIZER LEVEL</b>	License # <b>FL 309962</b>
	CHEMICAL LOW TEMPERATURE DISH MACHINE	100.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET
		0.0
Certified Food Safety Manager	YES	SPRAY BOTTLES
		0.0
SANITIZER: CHLORINE, QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	100.0

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooktop cooking, brown gravy	185.0	Line Cold Holding, diced ham	41.0	Line Cold holding, diced bell peppers	41.0
Line Lower Cooler, steaks	39.0	Line Lower Cooler, sautéed onions	37.0	Large Cooler, Diced Bacon	37.0
Large Cooler, Diced Ham	37.0	Bar Cooler, Half n Half	39.0	Walk In Cooler, Burger Patties	39.0
Walk In Cooler, Raw Chicken	37.0	Walk In Cooler, Steaks	36.0	Hot Holding, Chicken Soup	170.0

### 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
3-302.11	Raw chicken stored next to RTE foods. Advised PIC that all raw meats, poultry and fish should be stored according to cooking temperature with RTE food on the top shelf and raw poultry on the bottom shelf. PIC corrected onsite.	4-20-2021

Person in Charge (Signature) <span style="font-family: cursive; font-size: 1.2em;">selina pankovich</span>	Date <span style="font-family: cursive;">4/20/2021</span>
Inspector (Signature) <span style="font-family: cursive; font-size: 1.2em;">Jackie Thompson, RS</span>	Date <span style="font-family: cursive;">4/20/2021</span>