



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 Stockman Bar | No. of Risk Factor/Intervention Violations 2 | Date 9/2/21 |
| Address 111 S Main St | No. of Repeat Risk Factor/Intervention Violations 0 | Time In 1145 |
| City Richey County: Dawson | Water: <input checked="" type="radio"/> City Private Public PWS# 316 | Time Out 1215 |
| Licensee: Richey Bar Inc Email: None | Wastewater: <input checked="" type="radio"/> City Private Public MPDDS# | Risk Category |
| License # (E) FL 310778 License Subtype(s): RFS | Current water test Y/N | 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 |
|--|----------------|-----|---|
| SUPERVISION | | | |
| 1 | IN OUT | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | |
| 2 | IN OUT NA | | |
| Certified Food Protection Manager | | | |
| Employee Health | | | |
| 3 | IN OUT | | |
| Management, food employee and conditional employee, knowledge, responsibilities and reporting. | | | |
| 4 | IN OUT | | |
| Proper use of restriction and exclusion | | | |
| 5 | IN OUT | | |
| Procedures for responding to vomiting and diarrheal events | | | |
| Good Hygienic Practices | | | |
| 6 | IN OUT N/O | | |
| Proper eating, tasting, drinking, or tobacco use | | | |
| 7 | IN OUT N/O | | |
| No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | |
| 8 | IN OUT N/O | | |
| Hands clean & properly washed | | | |
| 9 | IN OUT N/A N/O | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | |
| 10 | IN OUT | | |
| Adequate handwashing sinks properly set up & accessible | | | |
| Approved Source | | | |
| 11 | IN OUT | | |
| Food obtained from approved source | | | |
| 12 | IN OUT N/A N/O | | |
| Food received at proper temperature | | | |
| 13 | IN OUT | | |
| Food in good condition, safe, & unadulterated | | | |
| 14 | IN OUT N/A N/O | | |
| Required records available: shellstock tags, parasite destruction | | | |
| Protection from Contamination Arm | | | |
| 15 | IN OUT N/A N/O | | |
| 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 | | | |

| Compliance Status | | cos | R |
|---|----------------|-----|---|
| Time/Temperature Control for Safety | | | |
| 18 | IN OUT N/A N/O | | |
| Proper cooking time & temperatures | | | |
| 19 | IN OUT N/A N/O | | |
| Proper reheating procedures for hot holding | | | |
| 20 | IN OUT N/A N/O | | |
| Proper cooling time & temperatures | | | |
| 21 | IN OUT N/A N/O | | |
| Proper hot holding temperatures | | | |
| 22 | IN OUT N/A N/O | | |
| Proper cold holding temperatures | | | |
| 23 | IN OUT N/A N/O | | |
| Proper date marking & disposition | | | |
| 24 | IN OUT N/A N/O | | |
| Time as a public health control: procedures & records | | | |
| Consumer Advisory | | | |
| 25 | IN OUT N/A | | |
| Consumer advisory provided for raw or undercooked foods | | | |
| Highly Susceptible Populations | | | |
| 26 | IN OUT N/A | | |
| Pasteurized foods used; prohibited foods not offered | | | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | IN OUT N/A | | |
| Food additives: approved & properly used | | | |
| 28 | IN OUT N/A | | |
| Toxic substances properly identified, stored, & used | | | |
| Conformance with Approved Procedures | | | |
| 29 | IN OUT 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 | | | |
| 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) <i>[Signature]</i> | Date: 9/2/21 |
| Inspector (Signature) <i>[Signature]</i> | Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (Circle one) Follow-up Date: |

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment Stockman Bar **SANITIZER LEVEL** License # 310778
Current License Posted Y N **CHEMICAL LOW TEMPERATURE DISH MACHINE** N/A
Certified Food Safety Manager Y N **WIPING CLOTH BUCKET** N/A
HIGH TEMPERATURE DISH MACHINE Temperature N/A **SPRAY BOTTLES** N/A
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE **MANUAL DISHWASHING (3 COMPARTMENT SINK)** 100 ppm

| TEMPERATURE OBSERVATIONS | | | | | |
|--------------------------|-----------------|------|------|----------|------|
| ITEM | LOCATION | TEMP | ITEM | LOCATION | TEMP |
| Hamburger | flat top | 165 | | | |
| Tom juice | Best cooler | 41 | | | |
| Hamburger | 2 door refriger | 41 | | | |
| Tots | Freezer 1 | 2 | | | |
| fries | Freezer 2 | -14 | | | |
| | | | | | |
| | | | | | |

| OBSERVATIONS AND CORRECTIVE ACTIONS | | |
|-------------------------------------|--|-----------------|
| Code Reference | Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11. | Correction Date |
| 2 | 2-102.12(A) food protection manager cert. expired. please renew cert. | 9/16/21 |
| 25 | 3-603.11 No consumer advisory on menu informing consumers of health risks on consuming undercooked beef. Include the following statement on menus: * consuming a raw or undercooked beef beef, chicken or seafood may increase your risk of food borne illness, especially if you have an underlying health condition | 9/16/21 |
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Person in Charge (Signature) Roselynn K... [Signature] **Date** 9/21/21
Inspector (Signature) Brian ... [Signature] **Date** 9/21/21