

Retail Food Establishment Inspection Report part I

Page ____ of _2__

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	stablishment DAIRY QUEEN BRAZIER			Risk I	Facto	or/Interventi	ion Violations	1	Date 3-17	-202	21	
Address			No. of Repeat Risk Factor/Intervention Violations ⁰ Time In 02:40:4							40:4	2	
	BUTTE County: Silver Bow				at ixi							
City		V	ater			City	PWS	# IVI I UUUC	17 Time Out 02:	50:2	. 1	
Licensee:	AK ENTERPRISES INC	٧	/aste	water	:	City	MPDI	DS#	Risk Categor	у		
License #	# FL 3272463 License Types (s): EATING ESTABL			١T			Current w	ater test	12 4_3	_4		
Purpose of Inspection: Regular V 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 complian		ole		COS=0	corrected on-site d	-		olatio	n			
Complianc	R	С	omp	pliance Sta	atus			cos	R			
	SUPERVISION					Potentia	illy Hazardous F	ood Time/To	emperature			
1 IN	Person in charge present, demonstrates knowledge, and performs duties			-	N		oper cooking tim					
2 IN	Certified Food Protection Manager Employee Health				N/A		oper reheating p					
3 IN	Management, food employee and conditional employee, knowledge, responsibilites and	П			N/A DUT		oper cooling time			X		
4 IN	Proper use of restriction and exclusion				N		oper hot holding oper cold holding	-		-		
5 IN	Procedures for responding to vomiting and diarrheal events				N		oper date markin	•				
	Good Hygienic Practices			-	N/A		ne as a public health					
6 IN	Proper eating, tasting, drinking, or tobacco use					,						
7 IN	No discharge from eyes, nose, and mouth						Consumer	Advisory				
	Preventing Contamination by Hands			25 N	V/A	Co	onsumer advisory	provided fo	r raw or			
8 IN	Hands clean & properly washed			1	4// (dercooked foods					
9 IN	No bare hand contact with RTE food or a pre-approved						Highly Susceptib					
10 IN	alternative procedure properly allowed			26 N	N/A		asteurized foods	used; prohibi	ited foods not			
10 IIN	Adequate handwashing sinks properly set up & accessible Approved Source						fered Color Additves a	nd Toxic Su	ihstances		_	
11 IN	Food obtained from approved source	П		27 N	N/A		ood additives: app			T		
12 N/O	Food received at proper temperature				N			•	ed, stored, & used			
13 IN	Food in good condition, safe, & unadulterated						ormance with A					
	Required records available: shellstock tags,			29 N	1/4		ompliance with va	ariance/spec	ialized			
¹⁴ N/A	parasite destruction			20	N/A	pro	ocess/HACCP					
	Protection from Contamination Arm											
15 IN	Food separated & protected Risk factors are improper practices or procedures ide											
16 IN	Food-contact surfaces: cleaned & sanitized		prevalent contributing factors of foodborne illness or injury. Public Hea			- 1						
17 IN	Proper disposition of returned, previously served, Interventions are control measures to prevent foodborne illness or injury.					ury.						
	reconditioned, & unsafe food GOOD RE	ТΔ	II PE	RACT	ICES	S						
	Good Retail Practices are preventative measures to control						als and physical of	iects into foor	de .			
Mark "X" in box if	numbered item is not in compliance Mark "X" in appropriate				_	•	corrected on-site d	•		olatio	n	
		cos							•	cos	R	
	Safe Food and Water						Proper Use	of Utensils				
	teurized eggs used where required			43		In-use uten	sils: properly sto	red				
	er & ice from approved source			44			ipment & linens: prop			1	<u> </u>	
32 Vari	ance obtained for specialized processing methods			45			single-service artic	les: properly	stored & used			
Des	Food Temperature Control per cooling methods used; adequate equipment for	1		46		Gloves use	ed properly Itensils, Equipm	ent and Von	dina	_		
33	perature control				T		n-food contact su					
	nt food properly cooked for hot holding			47			esigned, construc		abie,			
	roved thawing methods used			48			facilities: installed, i		sed: test strips			
	rmometers provided & accurate			49	Х		ontact surfaces of		,			
	Food Identification						Physical I					
37 Foo	d properly labeled; original container			50		Hot & cold	water available;	adequate pre	essure			
Prevention of Food Contamination				51			nstalled; proper b			-	<u> </u>	
00	cts, rodents, & animals not present	_		52			waste water prop			-	<u> </u>	
	amination prevented during food preparation, storage & display	_		53 54			s: properly construct			1	-	
1 010	sonal cleanliness	-		55			efuse properly dispos			+		
p	ing cloths: properly used & stored shing fruits & vegetables		\dashv	56			cilities installed, i entilation & lighti			+		
1.1.2.					1	, ruequate v						
Person in Charge (Signature) Lora Clark Date: 3/17/2021												
Inspector (Signature) Stepahnie Moodry R.S. Follow-up: NO Follow-up Date:												
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	Retail F	ood Es	stablishment Insp	ection	Form part II Page 2	_ of2_			
Establishm	ent DAIRY QUEEN BRAZ	ZIER	SANITIZER LEVEL		License #	FL 1276			
			CHEMICAL LOW TEMPERATURE	DISH MACHINE	0.0				
Current Lice	ense Posted ARM 37.110.	238 N	O WIPING CLOTH BUCKET		200.0				
	od Safety Manager	YI	ES SPRAY BOTTLES		0.0				
SANITIZER:	QUATERNARY,		MANUAL DISHWASHING (3 COM		200.0				
	tem/Location	Temp	TEMPERATURE OBSERV Item/Location	Temp	Item/Location	Temp			
•		40.0	lower prep unit - chicken cooked	40.0	walk in - cheese	41.0			
hot holding - burger		148.0	hot holding - chilli	148.0	cooking temp - chicken stripe	170.0			
hot holding - gravy		145.0	hot holding - gravy	122.0	ice cream vat	35.0			
	ice cream vat	35.0							
		OBS	SERVATIONS AND CORREC	TIVE ACTION	ONS				
ARM Code Reference	Violations cited in	n this report m	ust be corrected withing the time fram	ne listed, or as	stated in ARM 37.110.239.	Correction Date			
	shooned white grows hot	holding at 122	F. COS Product discarded at the time	of inapportion	Cheese sauce not grave	,			
3- 501.16(A)	observed write gravy not	noluling at 1221	r. COS Froduct discarded at the time	or inspection.	Cheese sauce not grav	/			
4-602.13			shall be cleaned at a frequency neces						
	Clean by 3/17/2021	ease and debri	is on hood. Observed a build-up of gre	ase, tood, and	other debris on floor.				
marash1226@gmail.com									
	dqexcmt@peteersongroupwest.com								
	= 1-7-7-111.00 p = 1-2-11-31.0 s = 11-2-11-31.11								
		1 0'	1.						
	Charge (Signature)	Lora Clar			Date 3/17/2	021			
Inspector (Signature) Stepah	nie Mood	ry R.S.		Date 3/17/	2021			