



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	HANGING FIVE RESTAURANT INC	No. of Risk Factor/Intervention Violations	4	Date	6-02-2021
Address	2110 HARVARD	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:47:37
City	BUTTE	County:	Silver Bow	Water:	City PWS# MT000017
Licensee:	STACE & NICCA COX	Wastewater:	City MPDDS#	Time Out	11:28:38
License #	FL 11512	License Types (s):	EATING ESTABLISHMENT TAVERN OR BAR	Risk Category	1 2 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

Compliance Status		COS		R	
<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R</p> <p>IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation</p>					
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	OUT	Hands clean & properly washed			
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	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	IN	Food separated & protected			
16	IN	Food-contact surfaces: cleaned & sanitized			
17	IN	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	IN	Proper reheating procedures for hot holding			
20	IN	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	IN	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	IN	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	IN	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			

<p>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.</p>					
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GOOD RETAIL PRACTICES

Compliance Status		COS		R	
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p> <p>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</p>					
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	X	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	X	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	X	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) jason boggress	Date: 6/2/2021
Inspector (Signature) Stephanie Moodry R.S.	Follow-up: NO Follow-up Date:

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Establishment HANGING FIVE RESTAURANT INC	SANITIZER LEVEL	License # FL 11512
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 100.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: CHLORINE,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	0.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot holding - soup	167.0	hot holding - gravy	147.0	hot holding, & cooking - hash brown	165.0
cooking temp - side pork	165.0	prep unit - tomatoe	41.0	prep unit - ham	45.0
lower prep unit - ham	40.0	lower prep unit walk in - pasty	37.0	walk- in beef	41.0
walk-in sliced tomatoe	37.0	back walk in - turkey roast	38.0	back walk in beef roast	40.0
front salad prep unit - ranch dressing	40.0	soup hot holding	148.0	hot holding - brown gravy front	137.0

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
2-301.14	Review when to wash hands. Observed dish washing employee handle dirty dishes and then handle clean dishes without washing hands. Observed prep cook place gloves on hand with out washing first. Request response by management by 6/3/2021 regarding issue.	
3-301.11	(B) Food employees may not contact RTE food with their bare hands. Observed prep cook handle RTE food without washing hands. COS Placed gloves at the time of inspection. Request response from management by 6/3/2021.	
3-501.16(A)	TCS foods shall be held at 41 F or less. Ham slices stored above prep unit and not down into unit temped at 45F. Requested product be properly stored. COS	
3-501.17	TCS, RTE foods stored greater then 24 hrs shall be date marked. Observed serval items in walk in not date marked. Requested items be date marked by shift change or discarded.	
3-501.15	Review proper cooling methods. Observed corn beef cooling in tub in back walk-in. Two large meat slabs stacked on each other. Reviewed separating product and placing in shallow pans as a proper cooling method. Requested response from management by 6/3/2021.	
3-304.14	(B) Cloths in-use for wiping food spills (1) held between uses in a chemical sanitizer solution at proper concentrations. Observed wiping cloths in cooks area not stored in sanitizer bucket and no chlorine present in santi bucket in waitress station. COS Bucket changed and cloths placed in bucket at the time of inspection.	
4-601.11(B)	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of debris. Facility is in need of a deep cleaning. Observed a build up of debris various pieces of equipment including handles, floors, corners of walk-in and storage area. Clean by 6/10/2021.	
note	dish machine 180F	
	Follow-up Manager stated would provide training on hand hygiene and proper cooling methods. Stated would work with employee on documenting cooling temperature.	

Person in Charge (Signature) <u>jason boggess</u>	Date <u>6/2/2021</u>
Inspector (Signature) <u>Stephani Moody R.S.</u>	Date <u>6/2/2021</u>