



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 MCDONALDS	No. of Risk Factor/Intervention Violations 1	Date 6-01-2021
Address 3001 HARRISON	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:53:04
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 11:19:13
Licensee: GFM LLC	Wastewater: City MPDDS#	Risk Category
License # FL 20087	License Types (s): EATING ESTABLISHMENT	Current water test 1 2 <input checked="" type="checkbox"/> 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	
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	IN	Hands clean & properly washed			
9	IN	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/A	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	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time & temperatures			
21	OUT	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking & disposition			
24	IN	Time as a public health control: procedures & records			
Consumer Advisory					
25	N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances					
27	N/A	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			

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

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	X	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			

Compliance Status		COS		R	
Proper Use of Utensils					
43	X	In-use utensils: properly stored			
44	X	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) karina driscoll	Date: 6/1/2021
Inspector (Signature) Stephanie Moodry R.S.	Follow-up: NO
	Follow-up Date:

Retail Food Establishment Inspection Form part II

Establishment MCDONALDS	SANITIZER LEVEL	License # FL 20087
	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)	100.0

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooking temp - egg	157.0	prep unit - sliced tomatoe	41.0	hot holding - ham	117.0
hot holding - chicken patty	147.0	hot holding - sausage	157.0	prep unit - american cheese	34.0
cooked ground beef	171.0	chicken cooked	182.0	milk vat	40.0
creamer vat	38.0	milk shake vat	40.0		

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
3-501.16(A)	TCS foods for hot holding shall be held at 135 or greater. Ham temped at 117 F. COS product discarded.	
4-302.12	Temperature measuring device required in cold holding unit. Missing in Burrito cold holding unit. Place by 6/2/2021.	
3-304.12	Observed ice scoop to in ice. COS scoop moved and proper stored at the time of inspection	
4-903.11(A)	Clean equipment shall be stored (1) In a clean (2) not exposed to contamination (3) at least 6 inches off the floor. Observed ice bucket stored on floor near front ice machine. COS Buckets cleaned and moved at the time of inspection.	

Person in Charge (Signature) Karina Driscoll	Date 6/1/2021
Inspector (Signature) Stephanie Moodry R.S.	Date 6/1/2021