



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 DAIRY QUEEN BRAZIER	No. of Risk Factor/Intervention Violations 1	Date 10-26-2021
Address XXXXXXXXXX 64 w Mercury	No. of Repeat Risk Factor/Intervention Violations 0	Time In 03:12:42
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 03:31:39
Licensee: AK ENTERPRISES INC	Wastewater: City MPDDS#	Risk Category
License # FL 1276	License Types (s): EATING ESTABLISHMENT	Current water test 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

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		
2	IN		
Employee Health			
3	IN		
4	IN		
5	IN		
Good Hygienic Practices			
6	IN		
7	IN		
Preventing Contamination by Hands			
8	IN		
9	IN		
10	IN		
Approved Source			
11	IN		
12	N/O		
13	IN		
14	N/A		
Protection from Contamination Arm			
15	IN		
16	IN		
17	IN		

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
18	IN		
19	N/A		
20	N/A		
21	OUT		
22	IN		
23	IN		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	IN		
Conformance with Approved Procedures			
29	N/A		

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			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			

Person in Charge (Signature) Lora Clark **Date:** 10/26/2021

Inspector (Signature) Stephanie Moody R.S. **Follow-up:** NO **Follow-up Date:**

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Establishment DAIRY QUEEN BRAZIER	SANITIZER LEVEL	License # FL 1276
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES	WIPING CLOTH BUCKET 200.0
Certified Food Safety Manager	YES	SPRAY BOTTLES 0.0
SANITIZER: QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walk in - chicken	38.0	walk-in - chicken bites breaded	39.0	front walk in - vat of ice cream	37.0
ice cream vats - ice cream machine	29.0	ice cream vat - machine	33.0	topping cooler - milk	33.0
prep unit - tomatoe	41.0	prep unit - cheese	38.0	hot holding chicken strip	148.0
meat prep unit - chicken	40.0	meat prep unit - hot dog	38.0	hot holding - burger	120.0
hot holding - burger	123.0	hot hold - chicken	147.0	hot holding - burger	148.0
gravy - hot holding	135.0				

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 shall be hot held at 135 F or above. Burger temped at 120 F in hot holding unit. Product reheated and units adjusted and monitored for proper holding. COS	
	cooking temp - burgers 158 - 160 F	

Person in Charge (Signature) Lora Clark	Date 10/26/2021
Inspector (Signature) Stephanie Moody R.S.	Date 10/26/2021