



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)]

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|-------------------------------|--|--|------------------------|---------------------------|--------------------|
| Establishment | THREE BEARS ALASKA INC | No. of Risk Factor/Intervention Violations | 2 | Date | 11-02-2021 |
| Address | 45 THREE BEARS DRIVE | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 02:36:28 |
| City | BUTTE | County: | Silver Bow | Water: | City PWS# MT000017 |
| Licensee: | THREE BEARS ALASKA INC | Wastewater: | City | MPDDS# | |
| License # | FL 80735 | License Types (s): | PERISHABLE FOOD DEALER | 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 | Compliance Status | | COS | R |
|--|-----|-----|---|--|-----|-----|---|
| SUPERVISION | | | | | | | |
| 1 | IN | | | 18 | N/O | | |
| 2 | IN | | | 19 | N/O | | |
| Employee Health | | | | | | | |
| 3 | IN | | | 20 | N/O | | |
| 4 | IN | | | 21 | IN | | |
| 5 | IN | | | 22 | OUT | | |
| Good Hygienic Practices | | | | | | | |
| 6 | IN | | | 23 | IN | | |
| 7 | IN | | | 24 | N/A | | |
| Preventing Contamination by Hands | | | | | | | |
| 8 | IN | | | Consumer Advisory | | | |
| 9 | IN | | | 25 | N/A | | |
| 10 | IN | | | Highly Susceptible Populations | | | |
| Approved Source | | | | | | | |
| 11 | IN | | | 26 | N/A | | |
| 12 | N/O | | | Food/Color Additives and Toxic Substances | | | |
| 13 | IN | | | 27 | N/A | | |
| 14 | N/A | | | 28 | IN | | |
| Protection from Contamination Arm | | | | | | | |
| 15 | IN | | | Conformance with Approved Procedures | | | |
| 16 | OUT | | | 29 | N/A | | |
| 17 | IN | | | 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 | Compliance Status | | COS | R |
|---|--|-----|---|--|--|-----|---|
| Safe Food and Water | | | | | | | |
| 30 | | | | Proper Use of Utensils | | | |
| 31 | | | | 43 | | | |
| 32 | | | | 44 | | | |
| Food Temperature Control | | | | | | | |
| 33 | | | | 45 | | | |
| 34 | | | | 46 | | | |
| 35 | | | | Utensils, Equipment and Vending | | | |
| 36 | | | | 47 | | | |
| Food Identification | | | | | | | |
| 37 | | | | 48 | | | |
| Prevention of Food Contamination | | | | | | | |
| 38 | | | | 49 | | | |
| 39 | | | | Physical Facilities | | | |
| 40 | | | | 50 | | | |
| 41 | | | | 51 | | | |
| 42 | | | | 52 | | | |
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|-------------------------------------|----------------------------|------------------------|-----------|
| Person in Charge (Signature) | <i>Jackie Thompson, RS</i> | Date: | 11/2/2021 |
| Inspector (Signature) | <i>Jackie Thompson, RS</i> | Follow-up: | NO |
| | | Follow-up Date: | |

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|---|-----|---|-------|---------------------------|--|
| Establishment THREE BEARS ALASKA INC | | SANITIZER LEVEL | | License # FL 80735 | |
| | | CHEMICAL LOW TEMPERATURE DISH MACHINE | 0.0 | | |
| Current License Posted ARM 37.110.238 | YES | WIPING CLOTH BUCKET | 0.0 | | |
| 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 |
|---------------------------------------|------|------------------------------|------|----------------------------------|-------|
| Dairy Cooler, Milk | 36.0 | Hanging Deli Cooler, Ham | 36.0 | Seasonal End Cap cooler, egg nog | 40.0 |
| Cake Cooler, cream pie | 30.0 | Walk In Cooler, potato salad | 33.0 | Produce cooler, salad mix | 37.0 |
| Meat Wall, Raw Chicken | 39.0 | meat bunker, new york strip | 39.0 | Specialty bunker, brisket | 39.0 |
| Small deli cooler, rotisserie chicken | 46.0 | Deli Walk In, Potato salad | 37.0 | Hot Holding, cooked chicken | 170.0 |
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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 |
|--------------------|--|-----------------|
| 4-501.114 | Observed multiple 3 compartment sinks that were not dispensing proper concentration of sanitizer. PIC will start using chlorine and test strips to sanitize all food contact surface until unit can be fixed. | 11-02-2021 |
| 3-501.16(A) | Small Deli case was not holding food at or below 41 degrees F. Advised PIC that all RTE/TCS foods must be kept at or below 41 degrees F. PIC had staff take temperature of food items in cooler. All food items greater than 45 degrees F were discarded. PIC also had someone look at the cooler to adjust the temperature. | 11-02-2021 |
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| Person in Charge (Signature) | <i>lindsay myers</i> | Date 11/2/2021 |
| Inspector (Signature) | <i>Jackie Thompson, RS</i> | Date 11/2/2021 |