



# Retail Food Establishment Inspection Report part 1

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)]

<b>Establishment</b> BUTTE COUNTRY CLUB	<b>No. of Risk Factor/Intervention Violations</b> 2	<b>Date</b> 10-11-2022
<b>Address</b> E WARREN/BLACKTAIL L	<b>No. of Repeat Risk Factor/Intervention Violations</b> 0	<b>Time In</b> 10:11:08
<b>City</b> BUTTE <b>County:</b> Silver Bow	<b>Water:</b> City PWS# MT000017	<b>Time Out</b> 10:42:59
<b>Licensee:</b> BUTTE COUNTRY CLUB	<b>Wastewater:</b> City MPDDS#	<b>Risk Category</b>
<b>License #</b> FL 2188	<b>License Types (s):</b> EATING ESTABLISHMENT TAVERN OR BAR	Current water test 1 2 3 4
<b>Purpose of Inspection:</b> 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
<b>SUPERVISION</b>							
1	IN			18	N/O		
2	OUT			19	N/O		
<b>Employee Health</b>							
3	IN			20	N/O		
4	IN			21	N/O		
5	IN			22	IN		
<b>Good Hygienic Practices</b>							
6	IN			23	IN		
7	IN			24	N/A		
<b>Preventing Contamination by Hands</b>							
8	IN			<b>Consumer Advisory</b>			
9	IN			25	N/A		
10	IN			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN			26	N/A		
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
13	IN			27	IN		
14	N/O			28	OUT		
<b>Protection from Contamination Arm</b>							
15	IN			<b>Conformance with Approved Procedures</b>			
16	IN			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
<b>Safe Food and Water</b>							
30				<b>Proper Use of Utensils</b>			
31				43			
32				44			
<b>Food Temperature Control</b>							
33				45			
34				46			
35				<b>Utensils, Equipment and Vending</b>			
36				47			
<b>Food Identification</b>							
37				48			
<b>Prevention of Food Contamination</b>							
38				49			
39				<b>Physical Facilities</b>			
40				50			
41				51			
42				52			
				53			
				54			
				55			
				56			

**Person in Charge (Signature)** *JB* **Date:** 10/11/2022  
**Inspector (Signature)** Jackie Thompson, RS **Follow-up:** NO **Follow-up Date:**

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# Retail Food Establishment Inspection Form part II Page 2 of 2



Establishment	BUTTE COUNTRY CLUB	SANITIZER LEVEL	License #
		CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted	ARM 37.110.238	YES	WIPING CLOTH BUCKET 200.0
Certified Food Safety Manager	NO	SPRAY BOTTLES	0.0
SANITIZER:	CHLORINE,QUATERNARY,	MANUAL DISHWASHING (3 COMPARTMENT SINK)	200.0

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Warewash	189.0	Reach in top - ketchup	38.0	Reach in bottom - whipped cream	40.0
Reach in line side - steak sauce	40.0	Reach in line side - cheese	39.0	Walk in cooler - sausage	34.0
Bar prep cooler - mustard	39.0	3 door Pepsi cooler - milk	40.0	Bar cooler - tomato juice	39.0

## 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
2-102.12(A) 7-102.11	No Certified Food Protection Manager on-site. All facilities must have at least one certified food protection on staff. PIC aware and agreed to take course immediately. Observed working bottles with chemicals that did not have common name labeled on them. All working bottles must have common name labeled on the bottle. PIC aware and labeled bottle on-site.	10-11-2022

Person in Charge (Signature)		Date	10/11/2022
Inspector (Signature)		Date	10/11/2022