



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	DICKEYS BBQ PIT, BUTTE	No. of Risk Factor/Intervention Violations	5	Date	9-14-2022
Address	2800 HARRISON AVE	No. of Repeat Risk Factor/Intervention Violations	0	Time In	01:34:12
City	BUTTE	County:	Silver Bow	Water:	PWS#
Licensee:	YEAR OF THE PIG LLC	Wastewater:	MPDDS#	Time Out	02:48:30
License #	RETAIL FOOD LARG	License Types (s):	RETAIL FOOD SERVICE 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

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	OUT	Proper eating, tasting, drinking, or tobacco use	X		
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	OUT	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/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	OUT	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	N/O	Proper cooking time & temperatures			
19	N/O	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	OUT	Proper date marking & disposition			
24	N/A	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		Thermometers provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
38	X	Insects, rodents, & animals not present			
39	X	Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41	X	Wiping cloths: properly used & stored			
42		Washing fruits & vegetables			

Compliance Status		COS		R	
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)	<i>[Signature]</i>	Date:	9/14/2022
Inspector (Signature)	<i>Jackie Thompson, RS</i>	Follow-up:	NO Yes
		Follow-up Date:	1-2 weeks

Retail Food Establishment Inspection Form part II Page 2 of 2

Establishment DICKEYS BBQ PIT, BUTTE	SANITIZER LEVEL	License # RETAIL FOOD
	CHEMICAL LOW TEMPERATURE DISH MACHINE	0.0
Current License Posted ARM 37.110.238	YES WIPING CLOTH BUCKET	20.0
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 cooler, ribs	28.0	walk in cooler, sausage	36.0	Hot hold upright left, burnt ends	124.0
hot hold upright left, chicken	120.0	hot hold upright left, brisket	112.0	hold holding upright right, sausage	119.0
hot holding upright right, ribs	116.0	hot holding upright right, chicken	126.0	hot holding steamtable, baked beans	150.0
cold holding table, potato salad	28.0	ack upright hot holding right, beef brisk	117.0	ack upright hot holding unit right, bean	140.0
back upright hot holding unit left, beef	145.0				

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
3-301.12	Observed multiple drinks without proper protection for potential contamination. All drinking must be protected from potential contamination during shifts. PIC told all employees that they needed to cover drinks.	9-14-2022
2-301.14	Observed multiple employees not washing hands when switching tasks. All employees must wash their hands between tasks. PIC aware and will train employees on proper handwashing and when to wash.	
4-601.11(A)	Observed no sanitizer near or being used at food contact surfaces. Sanitizer concentration in buckets at front register not within allowed concentration limits. Discussed changing sanitation buckets and checking concentration with staff and PIC. PIC will have sanitizer buckets at all applicable areas and have buckets changed.	
3-501.16(A)	Observed multiple food items not being held at or above 135 degrees. Informed PIC about proper hot holding temperature to prevent potential pathogen growth. Product pulled by PIC. Hot Hold units adjusted by PIC. PIC will have employees check temperature of hot hold items periodically through the day.	
3-501.17	Observed multiple items without proper date marking. Any food items that are kept for greater than 24 hours must be date marked. PIC aware and will date mark items.	
6-501.111	Observed back door being open without screens. Observed multiple flies in prep and cooking area. All doors should remain closed or have screens to prevent pests and rodents from entering the establishment. Explained to PIC the importance of keeping door closed and maintaining pests in the establishment.	
3-305.11	Observed food storage items being stored on the ground including cups, straws, and containers for customer's use. Explained to PIC that food and food storage items should be stored at least 6 inches off the ground to prevent contamination during onsite storage. PIC agreed and will fix.	
3-304.14	Observed dry wiping clothes being used for food contact surface wiping that was not stored in appropriate containers. All wiping clothes should be stored in wiping cloth buckets with appropriate cleaner or sanitizer. PIC agreed and will make sure they are stored appropriately.	
4-602.13	Observed multiple non food contact surfaces that we not cleaned and maintained. All nonfood contact surfaces must be kept cleaned and maintained. PIC agreed to clean all surfaces.	

Person in Charge (Signature)	Date 9/14/2022
Inspector (Signature)	Date 9/14/2022