



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 SPARKYS GARAGE II	No. of Risk Factor/Intervention Violations 2	Date 10-26-2022
Address 222 E. PARK	No. of Repeat Risk Factor/Intervention Violations 0	Time In 02:39:02
City BUTTE County: Silver Bow	Water: City PWS# MT000017	Time Out 03:03:31
Licensee: DAVID DREW	Wastewater: City MPDDS#	Risk Category
License # FL 45327	License Types (s): EATING ESTABLISHMENT TAVERN OR BAR	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	IN		
2	IN			19	N/O		
Employee Health							
3	IN			20	N/O		
4	IN			21	IN		
5	OUT			22	IN		
Good Hygienic Practices							
6	IN			23	OUT		
7	IN			24	N/A		
Preventing Contamination by Hands							
8	IN			Consumer Advisory			
9	IN			25	IN		
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	IN			29	N/A		
17	IN			<p>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.</p>			

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	X			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			
				53			
				54			
				55			
				56			

Person in Charge (Signature) *Monte Beck* **Date:** 10-26-22

Inspector (Signature) *John E. Smith, SIT* **Follow-up:** NO **Follow-up Date:**

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Establishment SPARKYS GARAGE II		SANITIZER LEVEL		License # FL 45327
		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: CHLORINE, QUATERNARY,		MANUAL DISHWASHING (3 COMPARTMENT SINK)	400.0	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salad prep; thousand island	39.0	Breading prep; chicken	37.0	Main prep fridge; diced tomato	41.0
Hot hold line; cheese sauce	166.0	Hot hold; chili	185.0	Wait staff salad prep; thousand island	43.0
Walk in; blue cheese	41.0	Meat walk-in; fish	38.0	Ware washer	166.0
Chicken cooking temp	187.0				

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
2-501.11	No procedure in place for responding for diarrheal and vomiting events. PIC agreed to get a biohazard kit delivered by supplier on next order.	10-30-2022
3-501.17	Smoked brisket and smoked pork and portions of the same were not properly date marked. Ready to eat foods must be properly marked with the name and date to ensure that items are disposed after being held for 7 days.	10-26-2022
4-301.11 4-201.11	Hot holding observed using single use plastic containers. Hot held food should be in stainless containers so there is no possibility of contamination of food from the container.	10-26-2022
note	Hood system over smoker needs to be operational and effective at removing grease particulates from air. Area surrounding hood shows that proper removal of fumes is not occurring.	

Person in Charge (Signature)	Date 10-26-22
Inspector (Signature)	Date 10-26-22