

VILAS COUNTY PUBLIC  
HEALTH DEPARTMENT  
Environmental Health  
330 Court Street  
Eagle River, WI 54521  
F-45002A (Rev. 09/08)



STATE OF WISCONSIN  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name 28 LAKES ALESHOUSE	Facility Type Restaurant
Facility ID # ASPR-A9PNQW	Facility Telephone # 715 479-6389
Facility Address 457 MCKINLEY BLVD EAGLE RIVER, WI 54521	
Licensee Name GCP VENTURES, LLC	Licensee Address 870 ADAMS RD EAGLE RIVER, WI 54521

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 03, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True - 3 door reach-in cooler	37
True - 2 door reach-in cooler	34
True - 1 door reach-in cooler	36
Walk-in cooler	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Salsa - cold hold	34

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Ecolab -behind bar Hobart - kitchen	Hi-temp	160	100	Propower	Sodium hypochlorite	

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

<b>Observed Violations</b>
<b>Total # 3</b>

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment.

**CORRECTIVE ACTION(S):** Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days.

**CODE CITATION:** 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods**

This is a priority foundation item

**OBSERVATION:** The consumer advisory on menu is missing asterisks next to the food that will be served undercooked.

**CORRECTIVE ACTION(S):** Provide a consumer advisory for animal foods served in a raw or undercooked condition.

**CODE CITATION:** 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as "oysters on the half shell(raw oysters)," and "raw-EGG Caesar salad," and "hamburgers (can be cooked to order);" [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** Service sink is not installed.

**CORRECTIVE ACTION(S):** Provide at least 1 service sink or curbed cleaning facility. Call the Health Department when service sink is installed.

**CODE CITATION:** 5-203.13 (A) Except as specified in ¶ (C) of this section, at least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the

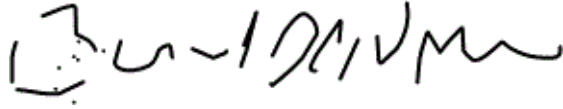
cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.  
(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.  
(C) An alternative method may be APPROVED by the DEPARTMENT.

**Comments**

Signed up for Certified Food Manager class on June 13th in Rhinelander. Send copy of Certified Manager Certificate to the Health Department within 90 days.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Sanitarian



**Amy Springer**