



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name 3C'S COFFEE CUP CAFE	Facility Type Restaurant
Facility ID # ASPR-8H8PUA	Facility Telephone # 715 479-6960
Facility Address 226 70 HWY SAINT GERMAIN , WI 54558	
Licensee Name 3C'S COFFEE CUP CAFE LLC	Licensee Address PO BOX 33 SAINT GERMAIN , WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date 01/06/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Foster reach-in cooler	41
Walk- in cooler	36
Delfield reach-in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken Soup HH	160
Chili HH	150
Eggs CH	31
Mushrooms CH	33
Peppers CH	36
Sliced Ham CH	34
Diced Tomatoes CH	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
American Dish Service			50		Sodium Hypochlorite

Certified Manager		
Name THOMAS C ANDERSEN	Certificate # KBRN-8H6KVR	Certificate Expiration 05/05/2016

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.

Observed Violations

Total # 4

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Frozen items are not being date marked when they are brought out to thaw.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Date mark foods on the day they are thawed.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

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

This is a priority foundation item

REPEAT OBSERVATION: Items on the menu are missing the asterisk referring them to the consumer advisory.

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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

REPEAT OBSERVATION: Walk-in cooler floor is rusted and not smooth and easily cleanable.

CORRECTIVE ACTION(S): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth materials.

CODE CITATION: 4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

Good Retail Practices - 55 - Compliance with DHS 196 and Stat. 254

This is a core item

OBSERVATION: Current permit is not posted in establishment

CORRECTIVE ACTION(S): Post permit in public view.

CODE CITATION: 196.04 (7) PERMIT POSTING. A current permit issued by the department shall be posted in a place visible to the public. A permit may not be altered or defaced.

Comments

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



TAYLOR HAYNES