



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name 70 EAST ROADHOUSE	Facility Type Restaurant
Facility ID # ASPR-A6QQ3G	Facility Telephone # 715
Facility Address 1298 E DOLLAR LAKE RD EAGLE RIVER , WI 54521	
Licensee Name KORANDA HOLDINGS	Licensee Address 3958 EAGLE WATERS RD EAGLE RIVER , WI 54521

Inspection Information		
Inspection Type Pre-inspection	Inspection Date 02/01/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior reach-in	38
Delfield reach-in	37
Beverage Air reach-in	37
Norlake	36
Walk-in	36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA	Low-temp			Ultra Kleen	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.

Observed Violations

Total # 4

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.

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.

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

This is a core item

OBSERVATION: Gibson homestyle freezer is damaged and is not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service.

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: Containers of single-use articles were stored on floor in the back storage area.

CORRECTIVE ACTION(S): Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor.

CODE CITATION: 4-903.11 (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

- (1) In a clean, dry location;
- (2) Where they are not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 50 - Sewage and waste water properly disposed

This is a priority item

OBSERVATION: A direct connection exists between the sewage system and a drain from the food prep sink.

CORRECTIVE ACTION(S): Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection.

CODE CITATION: 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

(C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

(D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

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



Amy Springer