



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name AGAVE AZUL	Facility Type Restaurant
Facility ID # ASPR-9R3JJR	Facility Telephone # 360 566-5243
Facility Address 4090 STATE WHY 70 E EAGLE RIVER, WI 54521	
Licensee Name ARTURO & CATALINA HUERTA	Licensee Address 641 WENTZ ST BROOKFIELD, MO 64628

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date February 17, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Superior reach-in cooler	34
Foster glass door cooler	39
Under the griddle refrigerator	34
Walk-in cooler	35
Prep cooler	53

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sour cream cold hold	46
Milk cold hold	53
Cooked beef - cold hold	52
Red sauce - cold hold	49
shrimp and vegetables- cook temp	175
Chopped tomatoes - cold hold	37

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
AF-3D	low temp dishwasher		100	Ultra Kleen	Chlorine	
.	3 compartment sink - behind the bar		200	National Chemicals	Quat	

<b>Certified Manager</b>		
Name ENRIQUE ROJAS	Certificate # CJEY-9SGNX7	Certificate Expiration 11/6/2019

**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 # 10</b>
<b>Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use</b> This is a core item <b>OBSERVATION:</b> Drinking cup without cover was observed in food preparation area. <b>CORRECTIVE ACTION(S):</b> Provide approved beverage container in food preparation area.

**CODE CITATION:** 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**OBSERVATION:** Employee observed handling ready-to-eat food with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

**Risk/Intervention - 13 - Food separated and protected**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat open containers of strawberry sauce and salad dressing stored under raw meat in the reach-in cooler.

**CORRECTIVE ACTION(S):** Foods were reorganized during inspection. Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**REPEAT OBSERVATION:** Food is subject to potential contamination by storing dirty dishes in the food preparation sink.

**CORRECTIVE ACTION(S):** Do not put anything but food in the food prep sink.

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Banana puree at room temp, sour cream at 46, milk at 53, beef at 52, and red sauce at 49 in prep reach in cooler are cold held at 49-53°F.

**CORRECTIVE ACTION(S):** Food was discarded. Maintain cold potentially hazardous foods at or below 41°F

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

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

This is a priority foundation item

**OBSERVATION:** Numerous serving plates have chips or cracks.

**CORRECTIVE ACTION(S):** Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. Discards all plates with chips or cracks.

**CODE CITATION:** 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

(1) SMOOTH; [Pf]

(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]

(3) Free of sharp internal angles, corners, and crevices; [Pf]

(4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a core item

**OBSERVATION:** Non-food grade storage containers that corn chips are stored in are not ANSI certified or approved by the department.

**CORRECTIVE ACTION(S):** Unapproved storage containers shall not be used to store food in.

**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.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** Handwashing sink behind the bar is broken.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds.

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The wall behind the dishwasher is not smooth and easily cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable.

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** Light located in walk-in cooler is not shatter resistant

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs.

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**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