



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name ALEXANDERS FAMILY PIZZA PARLOR OF EAGLE RIVER	Facility Type Restaurant
Facility ID # HSAT-7QXGZF	Facility Telephone # 715 479-7363
Facility Address 211 RAILROAD ST EAGLE RIVER, WI 54521	
Licensee Name ALEXANDERS FAMILY PIZZA PARLOR OF EAGLE RIVER INC	Licensee Address PO BOX 844 EAGLE RIVER, WI 54521

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date December 1, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description Walk-In Cooler	Temperature (Fahrenheit) 31
Norlake Reach-In Cooler	33

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
.	Three Compartment Sink		100	Bleach		

<b>Certified Manager</b>		
Name BRIAN M CRIST	Certificate # DOGD-95DBE8	Certificate Expiration 4/30/2018

**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>
<p><b>Total # 3</b></p> <p><b>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</b> This is a core item <b>OBSERVATION:</b> Two homestyle freezers are not maintained in good repair. Both have broken brackets on the doors. <b>CORRECTIVE ACTION(S):</b> Replace equipment. <b>CODE CITATION:</b> 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p> <p><b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> This is a core item <b>REPEAT OBSERVATION:</b> Handwashing sinks in the public restrooms are not non-hand operated. <b>CORRECTIVE ACTION(S):</b> 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. <b>CODE CITATION:</b> 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.</p>

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

This is a core item

**OBSERVATION:** Employee shirts are hanging next to food contact surfaces.

**CORRECTIVE ACTION(S):** Relocate employee personal items to prevent contamination of food, equipment, linens, single-use and single service articles.

**CODE CITATION:** 6-403.11 (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES cannot occur.

**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