



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name AQUALAND ALE HOUSE	Facility Type Restaurant
Facility ID # BJOA-97ZLGR	Facility Telephone # 715 385-0380
Facility Address 10450 MAIN ST BOULDER JUNCTION , WI 54512	
Licensee Name FROG ENTERPRISES, INC	Licensee Address 10450 MAIN ST BOULDER JUNCTION , WI 54512

Inspection Information		
Inspection Type Routine	Inspection Date 06/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Counter Refrigerator	34
True 1 door cook prep cooler	22
Walk-In Cooler	26.5
True Two-Door Refrigerator	35.5
True 3 door glass cooler	36
Kairak cooler	23

Food Temperatures	
Description	Temperature (Fahrenheit)
Lettuce CH	34
Pizza Sauce CH	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Hoabrt Jackson Three Compartment Bar Sink	High Temperature High Temperature Low Temperature Sanitizer	160 160	200		Quat	

Certified Manager		
Name RICHARD A GOVIER	Certificate # KBRN-94MSAV	Certificate Expiration 12/20/2017

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 # 2

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

This is a core item

OBSERVATION: Handwashing sink in new addition is not non-hand operated.

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 - 55 - Compliance with DHS 196 and Stat. 254

This is a core item

REPEAT 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

[Outdoor smoker is not to be used for restaurant operations.](#)

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