



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BOULDER BAKING COMPANY LLC</b>	Facility Type <b>Small Potentially Hazardous</b>
Facility ID # <b>ASPR-9CXM59</b>	Facility Telephone # <b>715 439-3932</b>
Facility Address <b>5433 PARK ST BOULDER JUNCTION, WI 54512</b>	
Licensee Name <b>BOULDER BAKING COMPANY LLC</b>	Licensee Address <b>5433 PARK ST BOULDER JUNCTION, WI 54512</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>November 30, 2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>3 - door reach in cooler</b>	Temperature (Fahrenheit) <b>44</b>
<b>True - milk cooler - for beverages only</b>	<b>33</b>

<b>Food Temperatures</b>	
Description <b>Open can of pumpkin in 3 - door reach in</b>	Temperature (Fahrenheit) <b>42</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>Jackson</b>	<b>Low-temp</b>		<b>0</b>	<b>Keystone</b>		

**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 # 11</b></p> <p><b>Risk/Intervention - 13 - Food separated and protected</b> This is a core item <b>OBSERVATION:</b> Open bags of flour, sugar and other ingredients in the kitchen were observed to be unwrapped or uncovered. <b>CORRECTIVE ACTION(S):</b> When bags are opened, they must be stored in sealed and labeled containers. All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. <b>CODE CITATION:</b> 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;</p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Retail Food Establishment's food is subject to potential contamination by being stored with owner's personal foods. <b>CORRECTIVE ACTION(S):</b> Change methods or procedures to protect foods from contamination. Remove all personal food from the Retail Food Establishment. Correct By: 07-Dec-2016 <b>CODE CITATION:</b> 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p>

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

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 - door reach-in cooler in kitchen is at 44°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F. Move all food to milk reach-in cooler. Do not use 3 - door reach-in cooler.

**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 core item

**OBSERVATION:** 3- door reach-in beverage cooler is only to be used for bottled beverages and is not ANSI certified or approved by the department for storage of any other foods.

**CORRECTIVE ACTION(S):** Unapproved equipment shall be removed from food service. You must check labels and be sure to only use equipment for what it was designed/certified for. Correct By: 04-Jan-2017

**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 - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A test kit is not available for checking sanitizer concentrations for quat sanitizer for the warewashing machine.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions for quat sanitizer. Correct By: 07-Dec-2016

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority item

**OBSERVATION:** The warewashing machine is not dispensing sanitizer according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 07-Dec-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L  
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in

the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

#### **Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a core item

**OBSERVATION:** Baking equipment is soiled with food debris.

**CORRECTIVE ACTION(S):** Clean food cooking and baking equipment at least every 24 hours. Correct By: 07-Dec-2016

**CODE CITATION:** 4-602.12 (A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11 (D) (6).

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

This is a core item

**OBSERVATION:** The living quarters / sleeping quarters of the facility owner are not separated from the kitchen are used for food establishment operations.

**CORRECTIVE ACTION(S):** Separate all living quarters and sleeping quarters from all rooms used for food establishment operations. Correct By: 04-Jan-2017

**CODE CITATION:** 6-202.112 Living or sleeping quarters located on the PREMISES of a FOOD ESTABLISHMENT such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for FOOD ESTABLISHMENT operations by complete partitioning and solid self-closing doors.

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

This is a core item

**OBSERVATION:** Numerous unnecessary items are located in the back kitchen area.

**CORRECTIVE ACTION(S):** Items that are unnecessary to the operation of the food establishment shall be removed from the premise. Correct By: 04-Jan-2017

**CODE CITATION:** 6-501.114 The PREMISES shall be free of:

(A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.

#### **Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a priority foundation item

**OBSERVATION:** A dog was observed in the back area of the kitchen.

**CORRECTIVE ACTION(S):** Remove the animal from the premises and keep all prohibited animals out of the premises.

Correct By: 07-Dec-2016

**CODE CITATION:** 6-501.115 (A) Except as specified in ¶¶ (B) and (C) of this section, live animals may not be allowed on the PREMISES of a FOOD ESTABLISHMENT. [Pf]

(B) Live animals may be allowed in the following situations if the contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result:

(1) Edible FISH or decorative FISH in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

(2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;

(3) In areas that are not used for FOOD preparation and that are usually open for customers, such as dining and sales areas, SERVICE ANIMALS that are controlled by the disabled EMPLOYEE or individual, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL;

(4) Pets in the common dining areas of institutional care facilities such as nursinghomes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:

(a) Effective partitioning and self-closing doors separate the common dining areas from FOOD storage or FOOD preparation areas,

(b) Condiments, EQUIPMENT, and UTENSILS are stored in enclosed cabinets or removed from the common dining areas when pets are present, and

(c) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service;

(5) In areas that are not used for FOOD preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly restricted, such as in a variety store that sells pets or a tourist park that displays animals.

(C) Live or dead FISH bait may be stored if contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result.

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

This is a core item

**OBSERVATION:** The front food prep area and back kitchen are extremely dirty and have flour and food debris throughout.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By:

04-Jan-2017

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**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.

A re-inspection to assess your correction of these violations will be conducted on, or about, December 07, 2016

Person in Charge

Sanitarian



Amy Springer



## Retail Food Establishment Inspection Report

### Establishment Information

Facility Name <b>BOULDER BAKING COMPANY LLC</b>	Facility Type <b>Small Potentially Hazardous</b>
Facility ID # <b>ASPR-9CXM59</b>	Facility Telephone # <b>715 439-3932</b>
Facility Address <b>5433 PARK ST BOULDER JUNCTION, WI 54512</b>	
Licensee Name <b>BOULDER BAKING COMPANY LLC</b>	Licensee Address <b>5433 PARK ST BOULDER JUNCTION, WI 54512</b>

### Inspection Information

Inspection Type <b>Re-inspection</b>	Inspection Date <b>December 8, 2016</b>	Total Time Spent
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### Equipment Temperatures

Description <b>3 - door reach in cooler True - milk cooler - for beverages only</b>	Temperature (Fahrenheit)
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### Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>Jackson</b>	<b>Low-temp</b>					

**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 # 1**

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

This is a core item

**REPEAT OBSERVATION:** 3- door reach-in beverage cooler is only to be used for bottled beverages and is not ANSI certified or approved by the department for storage of any other foods.

**CORRECTIVE ACTION(S):** Unapproved equipment shall be removed from food service. You must check labels and be sure to only use equipment for what it was designed/certified for. Correct By: 04-Jan-2017

**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.

### Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

**Total # 9**

**3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING**

This is a core item

**OBSERVATION:** Open bags of flour, sugar and other ingredients in the kitchen were observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** When bags are opened, they must be stored in sealed and labeled containers. All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

### **3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION**

This is a core item

**OBSERVATION:** Retail Food Establishment's food is subject to potential contamination by being stored with owner's personal foods.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Remove all personal food from the Retail Food Establishment. Correct By: 07-Dec-2016

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

### **4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

This is a priority foundation item

**OBSERVATION:** A test kit is not available for checking sanitizer concentrations for quat sanitizer for the warewashing machine.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions for quat sanitizer. Correct By: 07-Dec-2016

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

### **4-602.12 (A) - FOOD CONTACT SURFACES - COOKING AND BAKING EQUIPMENT**

This is a core item

**OBSERVATION:** Baking equipment is soiled with food debris.

**CORRECTIVE ACTION(S):** Clean food cooking and baking equipment at least every 24 hours. Correct By: 07-Dec-2016

**CODE CITATION:** 4-602.12 (A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11 (D) (6).

### **6-501.115 - PROHIBITING ANIMALS**

This is a priority foundation item

**OBSERVATION:** A dog was observed in the back area of the kitchen.

**CORRECTIVE ACTION(S):** Remove the animal from the premises and keep all prohibited animals out of the premises. Correct By: 07-Dec-2016

**CODE CITATION:** 6-501.115 (A) Except as specified in ¶¶ (B) and (C) of this section, live animals may not be allowed on the PREMISES of a FOOD ESTABLISHMENT. [Pf]

(B) Live animals may be allowed in the following situations if the contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result:

(1) Edible FISH or decorative FISH in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

(2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;

(3) In areas that are not used for FOOD preparation and that are usually open for customers, such as dining and sales areas, SERVICE ANIMALS that are controlled by the disabled EMPLOYEE or individual, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL;

(4) Pets in the common dining areas of institutional care facilities such as nursinghomes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:

(a) Effective partitioning and self-closing doors separate the common dining areas from FOOD storage or FOOD preparation areas,

(b) Condiments, EQUIPMENT, and UTENSILS are stored in enclosed cabinets or removed from the common dining areas when pets are present, and

(c) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service;

(5) In areas that are not used for FOOD preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly restricted, such as in a variety store that sells pets or a tourist park that displays animals.

(C) Live or dead FISH bait may be stored if contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result.

### **6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

This is a core item

**OBSERVATION:** The front food prep area and back kitchen are extremely dirty and have flour and food debris throughout.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By:

04-Jan-2017

**CODE CITATION: 6-501.12 (A)** The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**6-202.112 - LIVING OR SLEEPING QUARTERS, SEPARATION**

This is a core item

**OBSERVATION:** The living quarters / sleeping quarters of the facility owner are not separated from the kitchen are used for food establishment operations.

**CORRECTIVE ACTION(S):** Separate all living quarters and sleeping quarters from all rooms used for food establishment operations. Correct By: 04-Jan-2017

**CODE CITATION: 6-202.112** Living or sleeping quarters located on the PREMISES of a FOOD ESTABLISHMENT such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for FOOD ESTABLISHMENT operations by complete partitioning and solid self-closing doors.

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

This is a core item

**OBSERVATION:** Numerous unnecessary items are located in the back kitchen area.

**CORRECTIVE ACTION(S):** Items that are unnecessary to the operation of the food establishment shall be removed from the premise. Correct By: 04-Jan-2017

**CODE CITATION: 6-501.114** The PREMISES shall be free of:

- (A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and
- (B) Litter.

**4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

**OBSERVATION:** The warewashing machine is not dispensing sanitizer according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 07-Dec-2016

**CODE CITATION: 4-501.114** A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

**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.

A handwritten signature in black ink, appearing to be 'Chy J. ...' with a stylized, cursive script.

Amy Springer

A handwritten signature in black ink, appearing to be 'Amy Springer' with a stylized, cursive script. Below the signature, the name 'Amy Springer' is printed in a clean, sans-serif font.