

VILAS COUNTY PUBLIC
HEALTH DEPARTMENT
Environmental Health
330 Court Street
Eagle River, WI 54521
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BROKEN ARROW INC	Facility Type Restaurant
Facility ID # ASPR-9P8PN8	Facility Telephone # 715 891-0678
Facility Address 306 HWY 45 CONOVER, WI 54519	
Licensee Name BROKEN ARROW INC	Licensee Address 4349 GOODMAN LN CONOVER, WI 54519

Inspection Information		
Inspection Type Routine	Inspection Date May 27, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True reach-in cooler	28
Fagan reach-in cooler	40
Beverage Air reach-in cooler	28

Food Temperatures	
Description	Temperature (Fahrenheit)
Chopped tomato - cold hold	40
Taco Meat - cold hold	40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish AFC	low - temperature		100	Ultra Kleen	Sodium Hypochlorite	
Li'l Mizer	low - temperature		0	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 within [time period].

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: (CORRECTED DURING INSPECTION): Pizzazz Plus 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.

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

This is a priority item

OBSERVATION: Warewashing machine behind the bar is not properly sanitizing glasses.

CORRECTIVE ACTION(S): All glasses must be washed and sanitized in the kitchen warewashing machine. Clean and sanitize all utensils and equipment before contact with food.

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Employee toilet room door is not kept closed.

CORRECTIVE ACTION(S): Attach self closing device on door. Keep toilet room doors closed except during cleaning and maintenance operations.

CODE CITATION: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.

Comments

[Send copy of the Certified Manager Certificate to the Health Department within 90 days.](#)

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