



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>CLUB DENOYER</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>KBRN-85NJCL</b>	Facility Telephone # <b>715 479-4120</b>
Facility Address <b>5324 HWY 70 W EAGLE RIVER, WI 54521</b>	
Licensee Name <b>NAGY FAMILY LLC</b>	Licensee Address <b>5290 W 70 HWY EAGLE RIVER, WI 54521</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>February 28, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Norlake prep cooler Perlick</b>	Temperature (Fahrenheit) <b>40 32</b>

<b>Food Temperatures</b>	
Description <b>Cheese - cold hold</b>	Temperature (Fahrenheit) <b>40</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>American Dish Machine AF D -90</b>	<b>Low Temp</b>		<b>100</b>	<b>Ultra Kleen</b>	<b>chlorine</b>	

<b>Certified Manager</b>		
Name <b>CHERYL D NAGY</b>	Certificate # <b>KBRN-8SSKZM</b>	Certificate Expiration <b>07/18/2016</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 # 3</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item</p> <p><b>OBSERVATION:</b> There is no approved certified food manager for this establishment.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within 90 days.</p> <p><b>CODE CITATION:</b> 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:</p> <p>(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.</p> <p>(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</p>

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 - 49 - Plumbing installed proper backflow devices**

This is a core item

**REPEAT OBSERVATION:** Faucet behind the bar is not functioning.

**CORRECTIVE ACTION(S):** The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing.

**CODE CITATION:** 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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

This is a core item

**REPEAT OBSERVATION:** Flooring behind the bar is damaged.

**CORRECTIVE ACTION(S):** Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent.

**CODE CITATION:** 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
  - (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
  - (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.
- (B) In a TEMPORARY FOOD ESTABLISHMENT:
- (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and
  - (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

**Comments:**

Cheryl took the Certified Food Manager's course Monday, Feb 28, 201, through the Tavern League in Rhinelander. Ceiling above the pizza oven is corrected. Hole in wall by men's bathroom is corrected. Flooring in front of rear entrance is corrected.

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