



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EAGLE LANES	Facility Type Restaurant
Facility ID # ASPR-9VNPKE	Facility Telephone # 715
Facility Address 534 W PINE ST EAGLE RIVER, WI 54521	
Licensee Name HODAG HOSPITALITY HOLDINGS LLC	Licensee Address 7500 BIRCH TREE DR EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date April 21, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pizza prep reach-in cooler	35
Walk-in cooler	31

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced mushrooms	35.5
Pepperoni	35.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Pro-Power			100	Pro-Power	Chlorine	

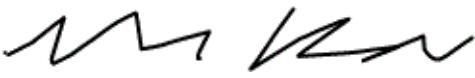
Certified Manager		
Name TIMOTHY S RICHARDS	Certificate # DOGD-9V69NC	Certificate Expiration 6/25/2020

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
Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item OBSERVATION: (CORRECTED DURING INSPECTION): Soda guns are visibly soiled. Soda guns were cleaned during inspection. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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, consisting of several fluid, connected strokes.A handwritten signature in black ink, featuring a prominent loop and a long, sweeping tail.

Amy Springer