



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EAGLE RIVER INN & RESORT	Facility Type Restaurant
Facility ID # ASPR-9VVHLF	Facility Telephone # 715 479-2000
Facility Address 5260 HWY 70 W 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)
True beverage reachin cooler	34
Walk-in cooler	37
Cooks reach-in meat cooler	29

Food Temperatures	
Description	Temperature (Fahrenheit)
sausage - cold hold	37
sliced peppers - cold hold	36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
US Chemical			100	Ultra Kleen	chlorine	
American Dish			50	Ultra Kleen	chlorine	
Service - behind bar						

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
<p>Total # 3</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item OBSERVATION: Certified food manager's certificate is not posted in the food establishment. CORRECTIVE ACTION(S): Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators food manager's certificate. CODE CITATION: 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item REPEAT OBSERVATION: Boxes of chicken are stored on the floor in the walk-in cooler. CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and</p>

used

This is a core item

OBSERVATION: The two beverage coolers are not ANSI certified or approved by the department to store any food items except prepackaged bottle beverages or prepackage food according to the UL label.

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.

Comments:

[Jesse Hanson took the Certified Food Manager's Class on Monday, April 17, 2017.](#)

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