



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EAGLE WATERS RESORT RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QXC2	Facility Telephone # 715 479-4411
Facility Address 3958 EAGLE WATERS RD EAGLE RIVER, WI 54521	
Licensee Name EAGLE WATERS RESORT CONDO ASSOC INC	Licensee Address PO BOX 997 EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date January 11, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Saturn reach in cooler	34
Walk-in cooler	40
EFL	35
True - reach-in cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Lettuce cold hold	40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish 5-AGS	Low temp - chemical		50	Ultra Kleen	Chlorine	

Certified Manager		
Name PETER A HAFER	Certificate # DOGD-A4SAUF	Certificate Expiration 2/28/2021

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 - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: Flooring tiles in kitchen are not 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:

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