



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EDDIE B'S WHITE SPRUCE RESTAURANT AND TAVERN	Facility Type Restaurant
Facility ID # BJOA-8WSQSX	Facility Telephone # 715 480-4000
Facility Address 419 N RAILROAD EAGLE RIVER , WI 54521	
Licensee Name EDY B'S INC.	Licensee Address PO BOX 1025 EAGLE RIVER , WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date December 14, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Turbo Air Cooler	38
Walk-In Cooler	41
AdvantEdge reachin cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced mushrooms - cold hold	38
Sliced onions - salad refrigerator - cold hold	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish Service 4 - compartment bar sink	Low Temperature Sanitizer		100 200	Ultra Kleen Sani Rinse 100	Sodium hypochlorite Quat	

Certified Manager		
Name CLARENCE E BLANKINSHIP III	Certificate # LSAK-96ZK7R	Certificate Expiration 03/25/2018

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 # 3

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: Tartar sauce and sliced onions in walk-in cooler have exceeded their date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: The consumer advisory on menu is missing asterisks next to the foods that can be served undercooked.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition.

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

- (1) Regarding the safety of these items, written information is available upon request; [Pf]
- (2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or
- (3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Good Retail Practices - 34 - Thermometers provided and accurate

This is a core item

OBSERVATION: AdvantEdge reach-in cooler by the cooks line is not equipped with an integral or permanently affixed temperature measuring device.

CORRECTIVE ACTION(S): Provide a thermometer inside the reach-in cooler. Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.

CODE CITATION: 4-204.112 (B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device’s temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

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