



### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>HINTZS NORTH STAR LODGE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXN68</b>	Facility Telephone # <b>800 788-5215</b>
Facility Address <b>7931 WALDHEIM RD STAR LAKE , WI 54561</b>	
Licensee Name <b>HINTZ WILLIAM &amp; JOANN</b>	Licensee Address <b>PO BOX 1169 STAR LAKE , WI 54561</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/21/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Norlake Walk-In Cooler	<b>33</b>
Delfield Cooler	<b>32</b>

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Burger Cook Temp	<b>160</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Jackson ASQ	High Temperature Low Temperature Sanitizer	160+	50		Sodium Hypochlorite

<b>Certified Manager</b>		
Name <b>WILLIAM J HINTZ</b>	Certificate # <b>BHEP-7WZS45</b>	Certificate Expiration <b>10/08/2014</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.

**Observed Violations**

**Total # 2**

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment.

**CORRECTIVE ACTION(S):** Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days.

**CODE CITATION:** 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:

(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.

(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 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 - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Floor is stored in unlabeled container.

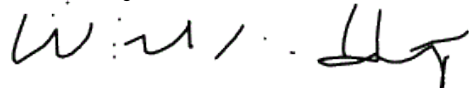
**CORRECTIVE ACTION(S):** Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

**CODE CITATION:** 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

**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



**TAYLOR HAYNES**