



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name 3C'S COFFEE CUP CAFE	Facility Type Restaurant
Facility ID # ASPR-8H8PUA	Facility Telephone # 715 479-6960
Facility Address 226 70 HWY SAINT GERMAIN , WI 54558	
Licensee Name 3C'S COFFEE CUP CAFE LLC	Licensee Address PO BOX 33 SAINT GERMAIN , WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date January 26, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Foster reach-in cooler	36
Walk- in cooler	28
Delfield reach-in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Onions CH	37
Ham CH	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish Service			50		Sodium Hypochlorite	

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 # 4

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

This is a core item

OBSERVATION: There is no approved food manager's certificate 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.

Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

OBSERVATION: When discussing glove use with employee during inspection, the employee did not state correct glove use policy.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: Food is not being date marked when thawed.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

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]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

REPEAT OBSERVATION: The floor in the walk in cooler is rusted and not smooth and easily cleanable.

CORRECTIVE ACTION(S): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth materials.

CODE CITATION: 4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

Comments

[Email copy of current Certified Food Manager Certificate to tahayn@co.vilas.wi.us.](mailto:tahayn@co.vilas.wi.us)

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