



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ABERDEEN RESTAURANT AND BAR	Facility Type Restaurant
Facility ID # ASPR-9K2HTQ	Facility Telephone # 715 543-8700
Facility Address 5325 ABERDEEN LODGE CIR MANITOWISH WATERS , WI 54545	
Licensee Name SPRINGER CREEK PARTNERS, LLC	Licensee Address PO BOX 230 MANITOWISH WATERS , WI 54545

Inspection Information		
Inspection Type Routine	Inspection Date 06/06/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
McCall reach-in cooler	34
Walk-in cooler	37
Superior reach-in cooler	25
fry station - reach-in cooler	31

Food Temperatures	
Description	Temperature (Fahrenheit)
Potato salad - cold hold	33
Salsa - cold hold	33

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish Machine AF-3d-S			50	Ultra Kleen	Sodium Hypochlorite	

Certified Manager		
Name ALLEN C TASSIN	Certificate # KBRN-95ZJK5	Certificate Expiration 1/21/2018

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

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a priority item

OBSERVATION: The food in the customer self-service area is not protected from contamination.

CORRECTIVE ACTION(S): Provide a food shield, food guard, or other effective means to protect food from potential consumer contamination.

CODE CITATION: 3-306.11 Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [P]

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

This is a core item

OBSERVATION: Bare wood shelves in the dry storage area.

CORRECTIVE ACTION(S): Paint or seal bare wood shelves. 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.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): The warewashing machine does not dispense sanitizer automatically. Sanitizer was empty.

CORRECTIVE ACTION(S): Sanitizer was replaced. Repair or replace the warewashing machine.

Warewashing machines shall automatically dispense detergents and sanitizers.

CODE CITATION: 4-204.117 At a new FOOD ESTABLISHMENT or at the change of OPERATOR, a WAREWASHING machine shall be equipped to:

(A) Automatically dispense detergents and SANITIZERS; [Pf] and

(B) Incorporate a visual means to verify that detergents and SANITIZERS are delivered or a visual or audible alarm to signal if the detergents and SANITIZERS are not delivered to the respective washing and SANITIZING cycles. [Pf]

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