



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ANGLERS	Facility Type Restaurant
Facility ID # ASPR-98YQ9U	Facility Telephone # 715 543-2306
Facility Address 163 COUNTY RD W MANITOWISH WATERS , WI 54545	
Licensee Name PAUL HABRAM LLC	Licensee Address PO BOX 1127 ARBOR VITAE , WI 54568

Inspection Information		
Inspection Type Routine	Inspection Date 08/10/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hoshizaki reach-in	38
Delfield	31
Walk-in cooler	35
Norpole reach-in	38
True- salad cooler	45 -50

Food Temperatures	
Description	Temperature (Fahrenheit)
cut peppers - cold hold	44
salad dressings - cold hold	45
raw sausage - cold hold	50
cut cucumber - cold hold	50

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
AFC-3D	low - temp		100	Ultra Kleen	sodium hypochlorite	

Certified Manager		
Name PAUL C HABRAM	Certificate # KBRN-9FTLG3	Certificate Expiration 12/6/2018

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 # 2

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Numerous foods in the True salad cooler are cold held between 45 and 50°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Foods were discarded during the inspection. Cooler was shut down will not be used until repaired.

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored inrefrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Ceiling is unfinished in the basement above the food dry storage area.

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