



### Retail Food Establishment Inspection Report

| <b>Establishment Information</b>   |   |
|--|---|
| Facility Name<br><b>AURORA BOREALIS RESTAURANT</b>                           | Facility Type<br><b>Restaurant</b>  |
| Facility ID #<br><b>BJOA-8GPPKG</b>  | Facility Telephone #<br><b>715 543-8464</b>                                       |
| Facility Address<br><b>6047 COUNTY RD W<br/>MANITOWISH WATERS , WI 54545</b> |   |
| Licensee Name<br><b>THEISEN'S AURORA BOREALIS INC.</b>                       | Licensee Address<br><b>149 W COUNTY ROAD<br/>MANITOWISH WATERS , WI<br/>54545</b> |

| <b>Inspection Information</b>     |                                      |                  |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>10/13/2016</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Prep Cooler                   | 39                       |
| True Cooler                   | 34.5                     |
| Walk In Cooler                | 35                       |
| Salad prep cooler             | 36                       |

| <b>Food Temperatures</b>      |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Ham CH                        | 40                       |
| Sausage CH                    | 38                       |
| Rice Cooling AFTER 10 minutes | 108                      |
| Tomatos CH                    | 33                       |
| Lettuce CH                    | 37                       |

| <b>Warewashing Info</b> |                     |              |     |                |                |             |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| CMA-180                 | High Temp           | 160+         |     |                |                |             |

**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:** Many food items throughout kitchen are not date marked. Dates were given during inspection.

**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 - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** The drain under the dishwashing sinks is leaking into a tub.

**CORRECTIVE ACTION(S):** The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing.

**CODE CITATION:** 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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

This is a core item

**OBSERVATION:** The floor in the kitchen area has areas where it is no longer smooth and easily cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable.

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**Comments**

[Date mark any items held longer than 24 hours.](#)

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**