

VILAS COUNTY PUBLIC  
HEALTH DEPARTMENT  
Environmental Health  
330 Court Street  
Eagle River, WI 54521  
F-45002A (Rev. 09/08)



STATE OF WISCONSIN  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BLEND</b>	Facility Type <b>Small Potentially Hazardous</b>
Facility ID # <b>BJOA-8XZKGP</b>	Facility Telephone # <b>715 891-0366</b>
Facility Address <b>113 S RAILROAD ST EAGLE RIVER, WI</b>	
Licensee Name <b>LILLY BEAN &amp; COMPANY, LLC</b>	Licensee Address <b>PO BOX 243 EAGLE RIVER, WI 54521</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>September 14, 2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True Cooler 4 dr	32
True cooler 1 dr	
Delfield Refrigerator	37
Front display cooler	30
Hoshizaki cooler	30

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Tomatoes CH	39

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three Compartment	Low Temperature Sanitizer		100		Bleach	

<b>Certified Manager</b>		
Name <b>PETER ANDERSON</b>	Certificate # <b>KBRN-99HMEL</b>	Certificate Expiration <b>05/07/2018</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.

<b>Observed Violations</b>
<b>Total # 2</b>
<b>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized</b> This is a priority foundation item <b>OBSERVATION:</b> Ice machine is visibly soiled. <b>CORRECTIVE ACTION(S):</b> Maintain food contact surfaces in a clean condition. <b>CODE CITATION:</b> 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]
<b>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized</b> This is a priority item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Dishes are not sanitized after cleaning. Bleach water was redone during inspection. <b>CORRECTIVE ACTION(S):</b> Clean and sanitize all utensils and equipment before contact with food. <b>CODE CITATION:</b> 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

<b>Comments</b>
<a href="#">Ensure all items are date marked once they are held after one day.</a>

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