



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BLUE BAYOU INN RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QWJEX	Facility Telephone # 715 543-2537
Facility Address 5547 S US HWY 51 MANITOWISH WATERS , WI 54545	
Licensee Name BLUE BAYOU INN LTD	Licensee Address 5547 US HWY 51 MANITOWISH WATERS , WI 54545

Inspection Information		
Inspection Type Routine	Inspection Date 06/14/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Refrigerator	29
Walk-In Cooler	24
2 door reach in cooler	34

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Hobart	High Temperature Dishwasher	160+				

Certified Manager		
Name MATTHEW W MAZUR	Certificate # DOGD-9NJAET	Certificate Expiration 11/12/2019

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

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

This is a core item

OBSERVATION: Sterilite containers are not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service.

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink is not conveniently located for easy access to food employees in the kitchen.

CORRECTIVE ACTION(S): Relocate handwashing sink to facilitate handwashing by food employees.

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [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



TAYLOR HAYNES