



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BRAYWOOD RESORT	Facility Type Restaurant
Facility ID # HSAT-7QWD3W	Facility Telephone # 715 479-6494
Facility Address 4109 BRAYWOOD LN EAGLE RIVER, WI 54521	
Licensee Name L & M INC	Licensee Address 4109 BRAYWOOD LN EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date September 14, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	41
True Cooler	31
True prep cooler	34

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced tomatoes - cold hold	32
Taco meat - cold hold	34

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish Service	Low Temp		100	Ultra Kleen	Chlorine	

Certified Manager		
Name DIANE R MORIVA	Certificate # DOGD-8LA9X9	Certificate Expiration 11/13/2016

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
<p>Total # 3</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: Homestyle freezer in basement is not maintained in good repair. The inside cover has exposed insulation and is broken. CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p>

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in kitchen are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs.

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights are not functioning in the kitchen.

CORRECTIVE ACTION(S): Provide the correct lighting intensity in all work and storage areas.

CODE CITATION: 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

- (1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;
- (2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and
- (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

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