



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name COONS FRANKLIN LODGE	Facility Type Restaurant
Facility ID # HSAT-7QWRP8	Facility Telephone #
Facility Address 3450 HWY 51 NORTH ARBOR VITAE , WI 54568	
Licensee Name COONS FRANKLN LODGE INC	Licensee Address 3450 HWY 51 NORTH WOODRUFF , WI 54568

Inspection Information		
Inspection Type Routine	Inspection Date 09/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Norlake Two Door-Right	50
Norlake Walk In Cooler	38
Norlake Two Door-Left	47

Food Temperatures	
Description	Temperature (Fahrenheit)
Raspberry sauce (Norlake 2 door right)	50
Cheesy Spread (Norlake 2 door left)	46
Chicken Soup Reheat Temp	171

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

Certified Manager		
Name RICKY D GOLL	Certificate # DOGD-93JBBE	Certificate Expiration 03/05/2018

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 # 3

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Flour and Sugar is stored in unlabeled container.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in both Norlake coolers were being cold held at improper temperatures. Strawberry Sauce in right cooler was at 50F. Cheesy Spread in left cooler was at 46F. Food items were thrown out during inspection and other food was moved to walk in cooler.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

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 in refrigerated 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 - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in baking 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.

Comments

[New handwash sink installed in kitchen.](#)

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