

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 COONTAIL CORNER	Facility Type Small Potentially Hazardous
Facility ID # ASPR-8EMN7F	Facility Telephone # 715 385-2582
Facility Address 5466 PARK ST BOULDER JUNCTION, WI	
Licensee Name TROUT LAKE ENTERPRISES INC	Licensee Address PO BOX 351 BOULDER JUNCTION, WI 54512

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date August 25, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Meat - reach-in display cooler	21
Walk-in cooler	25
Lunch meat reach-in cooler	22
Produce - reach-in cooler	25
Sandwich reach-in cooler	28
Everest reach-in cooler	24
Cheese bunker cooler	19

**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>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>REPEAT OBSERVATION:</b> There is no Wisconsin Certified Food Manager for this establishment. There is a new manager as of 6 days ago who is taking her CFM soon. <b>CORRECTIVE ACTION(S):</b> Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. <b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that</p>

states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

#### **Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Pizza sauce in reach in cooler in deli was not date marked when thawed.

**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 - 35 - Food properly labeled original container**

This is a core item

**REPEAT OBSERVATION:** Sandwiches and bakery that are made in house are not labeled with ingredients.

**CORRECTIVE ACTION(S):** Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information.

**CODE CITATION:** 3-602.11 (B) Label information shall include:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(3) An accurate declaration of the quantity of contents;

(4) The name and place of business of the manufacturer, packer, or distributor; and

(5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]

(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.

(7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

#### **Comments**

Send a copy of your Wisconsin Certified Food Manager License to [tahayn@co.vilas.wi.us](mailto:tahayn@co.vilas.wi.us) once obtained.

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

Handwritten signature of Stacy in black ink.

**Stacy**

Handwritten signature of Taylor Haynes in black ink.

**TAYLOR HAYNES**