



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name DAIRYMENS INC HOME LAKE LODGE	Facility Type Restaurant
Facility ID # HSAT-7QWTTJ	Facility Telephone # 715 385-2992
Facility Address 10750 DAIRYMENS RD BOULDER JUNCTION, WI 54512	
Licensee Name DAIRYMENS INC	Licensee Address PO BOX 289 BOULDER JUNCTION, WI 54512

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date September 07, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-in cooler 1	37
Walk-in cooler 2	34
Trauslen salad cooler	36
Trauslen reach-in cooler	36
Hoshizaki - reach-in cooler	37
Trauslen reach-in cooler	40
Trauslen reach-in cooler	33
Norlake - reach-in cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Haddock - cold hold	41
Sliced tomatoes - cold hold	34
Steak - cold hold	34

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Hobart	Hi-Temp		160			

<b>Certified Manager</b>		
Name MICHAEL S RUNDALL	Certificate # CJEY-A5YMGW	Certificate Expiration 12/3/2020

**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>Good Retail Practices - 34 - Thermometers provided and accurate</b> This is a core item <b>OBSERVATION:</b> Both walk-in cooler's and walk-in freezer's integral or permanently affixed temperature measuring devices are not functioning properly.

**CORRECTIVE ACTION(S):** Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.  
**CODE CITATION:** 4-204.112 (B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

**Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority foundation item

**OBSERVATION:** Flour and sugar storage containers are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. If they can not be cleaned, then they should be replaced with containers that are smooth and easily cleanable.

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [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



Amy Springer