



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>D J'S NORTHWOODS FAMILY RESTAURANT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXBY7</b>	Facility Telephone # <b>715 477-2277</b>
Facility Address <b>332 STATE HWY 70 SAINT GERMAIN , WI 54558</b>	
Licensee Name <b>DARREN KUSKE &amp; HEATHER TRAPP</b>	Licensee Address <b>PO BOX 736 SAINT GERMAIN , WI 54558</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>08/04/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-in cooler	41
True Cooks cooler	37
True 3 door cooler	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sliced Tomatoes CH	38
Diced Ham CH	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Mizer CMA model C-2			50		Sodium Hypochlorite	

**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 # 8</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b></p> <p>This is a core item</p> <p><b>OBSERVATION:</b> There is no Wisconsin Certified Food Manager for this establishment.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 04-Oct-2016</p> <p><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 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:</p> <p>(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</p>

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 - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**REPEAT OBSERVATION:** Employee observed handling lettuce and hamburger bun with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

**Risk/Intervention - 13 - Food separated and protected**

This is a core item

**OBSERVATION:** Applesauce in walk in cooler was observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**REPEAT OBSERVATION:** Brown sugar and raisins are stored in an 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 - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Individually packaged lunch meats in walk in cooler are not provided with a date mark. Date mark was given during inspection.

**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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

**OBSERVATION:** Ice machine is duct taped and no longer smooth and easily cleanable.

**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.

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

This is a priority foundation item

**REPEAT OBSERVATION:** Handwashing sink not provided in kitchen.

**CORRECTIVE ACTION(S):** Install an approved handwashing sink.

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING

MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a core item

**OBSERVATION:** Employee's antacids and cigarettes are observed in kitchen next to meat slicer.

**CORRECTIVE ACTION(S):** Store employee personal care items in area designated for employee belongings away from food, equipment, clean utensils, single use and single service items.

**CODE CITATION:** 7-209.11 Except as specified under §§ 7-207.12 and 7-208.11, EMPLOYEES shall store their PERSONAL CARE ITEMS in facilities as specified under ¶ 6-305.11 (B).

**Comments**

[Send Certified Food Manager Certificate to tahayn@co.vilas.wi.us within 90 days. Remember to send certificate from class to the state with \\$10 to be registered.](mailto:tahayn@co.vilas.wi.us)

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**