



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>GOOCH'S A-ONE BAR</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXA7Y</b>	Facility Telephone # <b>715 538-9288</b>
Facility Address <b>6215 HWY M BOULDER JUNCTION , WI 54512</b>	
Licensee Name <b>GUTJAHR KEVIN</b>	Licensee Address <b>6215 HWY M BOULDER JUNCTION , WI 54512</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>09/19/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Raetone Cooler	29
True Prep Cooler	29
Walk-In Cooler	24

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Tomatos CH	28
pizza sauce CH	26

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
U.S. Chemical	Low Temperature Sanitizer		0		Sodium Hypochlorite	

<b>Certified Manager</b>		
Name <b>DON A PSENICKA KEVIN GUTJAHR</b>	Certificate # <b>DOGD-9W4C25 DOGD-9W4DGX</b>	Certificate Expiration <b>7/1/2020 7/12/2020</b>

**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 # 2**

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

This is a core item

**OBSERVATION:** Compressor in Walk in cooler is dripping condensation.

**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 - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority item

**OBSERVATION:** Dishes are not sanitized after cleaning due to 0 ppm sanitizer. Bleach dip was set up until Reinhardt comes later today to fix it.

**CORRECTIVE ACTION(S):** Clean and sanitize all utensils and equipment before contact with food.

**CODE CITATION:** 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

**Comments**


[Kitchen looks great.](#)

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**