



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>GREENHILLS LOG CABIN CAFE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BJOA-9KXKMD</b>	Facility Telephone # <b>715</b>
Facility Address <b>226 45 HWY CONOVER , WI 54519</b>	
Licensee Name <b>GREENHILL'S LOG CABIN INC</b>	Licensee Address <b>5363 PINEWOOD LN CONOVER , WI 54519</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>10/12/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Superior Cooler	<b>33</b>
True Prep Cooler	<b>35</b>
Frigidaire cooler	<b>38</b>

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Gravy HH	<b>140</b>
Hollandaise Sauce cooling after 10 mins	<b>115</b>
Tomatos CH	<b>34.5</b>
Sausage CH	<b>38</b>
Corned beef Cook temp	<b>160</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
ADS	Low Temperature Sanitizer		100		Sodium Hypochlorite	

<b>Certified Manager</b>		
Name <b>MELISA M KRUS</b>	Certificate # <b>DOGD-8YNA5S</b>	Certificate Expiration <b>12/12/2017</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 # 4**

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A chlorine type test kit is not available for checking the sanitizer in the dishwasher.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

**OBSERVATION:** Ice machine is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition.

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

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The racks in the Superior upright cooler have mold on them.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The floor in the back room is no longer smooth and easily cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable.

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**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



**TAYLOR HAYNES**