



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HOGAN'S GENERAL STORE	Facility Type Small Potentially Hazardous
Facility ID # ASPR-8V9QLB	Facility Telephone # 801 550-2880
Facility Address 5198 US HWY 51 SOUTH MANITOWISH WATERS , WI 54545	
Licensee Name HOGANS HOLDINGS, LLC	Licensee Address 5198 US HWY 51 SOUTH MANITOWISH WATERS , WI 54545

Inspection Information		
Inspection Type Routine	Inspection Date 07/13/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Produce reach-in cooler	56
Walk-in produce cooler	40
Cold Tech deli cooler	31
Deli display cooler	36
Meat display cooler	35
back storage walk-in	33
dairy - reach in cooler	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot dogs - cold hold display cooler	57
bacon - cold hold display cooler	56
fruit cup - cold hold display cooler	51
ham - cold hold display cooler	52
ham - cold hold display case	41
cut onion - cold hold	26
pizza - hot hold case	140

Certified Manager		
Name	Certificate #	Certificate Expiration
STACEY HOGAN	KBRN-93CNL8	11/28/2017

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
<p>Total # 5</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures</p> <p>This is a priority item</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): Bacon at 56F, hot dogs at 57F, fruit cup at 51F, sliced ham at 52F in front reach-in produce/ meat cooler.</p> <p>CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. All potentially hazardous foods have been discarded during inspection.</p>

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: The consumer advisory on menu is missing an asterisk next to the foods that can be served undercooked.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition.

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell (raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: The frying equipment in kitchen may not be adequately covered by a ventilation hood system.

CORRECTIVE ACTION(S): Owner is to call Department of Professional Services to see if by adding breakfast cooking equipment, they will need to add a ventilation hood system.

Provide additional ventilation hoods or devices to prevent grease and condensation from collecting on walls and ceilings. Contact the department of safety and professional services for requirements on plan review and installation.

CODE CITATION: 4-301.14 Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

Good Retail Practices - 36 - Insects, rodents & animals not present, outer openings protected

This is a priority foundation item

OBSERVATION: Flies noted in light shields in kitchen above the three compartment sink and in the meat/produce cooler that is not functioning properly.

CORRECTIVE ACTION(S): Eliminate pests or insects from food establishment. It is recommended that you work with a professional pest control company.

CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; [Pf] and

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Spray bottles of sanitizer and cleaners in kitchen are stored over food items in dry storage area.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food,

equipment and single service items.

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

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