



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MARLI'S BAR	Facility Type Restaurant
Facility ID # ASPR-9JDP8L	Facility Telephone # 715 542-4255
Facility Address 2530 HWY 155 SAYNER , WI 54560	
Licensee Name LISA BUSHA	Licensee Address 2530 HWY 155 SAYNER , WI 54560

Inspection Information		
Inspection Type Routine	Inspection Date 06/15/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Salad - cold hold	35

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Jackson	Hi-temp	160				
Hobart	Hi-temp	160				

Certified Manager		
Name MARK R BUSHA	Certificate # DOGD-8FHBT6	Certificate Expiration 06/15/2016

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

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 asterisks by 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 - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Electrical plug on the coffee maker is taped together with electrical tape and washers and hooked around the window crank above the dishwasher.

CORRECTIVE ACTION(S): Food establishments shall meet the Wisconsin commercial building code. Referral will be made to the department of safety and professional services for follow-up.

CODE CITATION: 6-202.10 The FOOD ESTABLISHMENT shall meet the Wisconsin Commercial Building Code, chs. SPS 361 to 366, as enforced by the Wisconsin department of safety and professional services.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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