

VILAS COUNTY PUBLIC
HEALTH DEPARTMENT
Environmental Health
330 Court Street
Eagle River, WI 54521
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Retail Food Establishment Inspection Report

| Establishment Information | |
|---------------------------------------------------------------|---------------------------------------------------------------|
| Facility Name MONICALS PIZZA | Facility Type Restaurant |
| Facility ID # HSAT-7QXNMK | Facility Telephone # 715 358-9959 |
| Facility Address 360 HWY 51 NORTH ARBOR VITAE, WI 54563 | |
| Licensee Name JDSJ, INC | Licensee Address 1268 E HARBOR ARBOR VITAE, WI 54568 |

| Inspection Information | | |
|-------------------------------|-------------------------------------|------------------|
| Inspection Type Routine | Inspection Date November 3, 2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Walk-In Cooler | 25 |
| Kelvinator-Salad | 35 |
| Kelvinator-Pizza Side | 28 |
| Beverage Air | 32 |
| Delfield | 38 |
| Hoshizaki | 32 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Red Sauce HH | 142 |
| Pizza Sauce CH | 37 |
| Chopped tomatos CH | 35 |
| Chopped Onions CH | 32 |
| Roast Beef HH | 154 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| CMA-180 | High Temperature | 160+ | | | | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |

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 |
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| <p>Total # 3</p> <p>Risk/Intervention - 21 - Proper date marking and disposition This is a priority item REPEAT OBSERVATION: Food items are not being date marked when being held past 24 hours. 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]</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item REPEAT OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations. 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]</p> <p>Good Retail Practices - 54 - Adequate ventilation and lighting designated and used This is a core item OBSERVATION: Light located in downstairs baking area is not shielded. CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if: (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened. (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</p> |

| Comments |
|------------------------------|
| test strips. |

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

J. Cook

JWH
TAYLOR HAYNES