

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 OUTDOORSMAN RESTAURANT & INN	Facility Type Restaurant
Facility ID # HSAT-7QWRAE	Facility Telephone # 715 385-2826
Facility Address 10383 MAIN ST BOULDER JUNCTION, WI 54512	
Licensee Name OUTDOORSMAN RESTAURANT & INN INC	Licensee Address PO BOX 319 BOULDER JUNCTION, WI 54512

Inspection Information		
Inspection Type Routine	Inspection Date December 12, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler Superior - glass door	24
Bakery Display Superior - reach-in cooler	31
M3 Turbo Air	40
	35.5
	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Bacon CH	37
Chopped Ham CH	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA Dishmachine	Low Temperature Sanitizer		0		Sodium Hypochlorite	

Certified Manager		
Name AMY L WHEELER	Certificate # KBRN-9DDM62	Certificate Expiration 5/10/2017

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 # 6</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item REPEAT OBSERVATION: Wood shelving in dishwash room peeling/chipped and is not smooth and easily cleanable CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless otherwise approved for use. CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE. (B) Hard maple or an equivalently hard, close-grained wood may be used for: (1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and (2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above. (C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used. (D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in: (1) Untreated wood containers; or (2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: Dishes are not being sanitized after washing before use due to dishwasher not dispensing sanitizer. 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]</p> <p>Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item REPEAT OBSERVATION: Floor in walk in cooler is rusted and not smooth and easily cleanable Ceiling in dishwashing room is in disrepair. CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods. (B) In a TEMPORARY FOOD ESTABLISHMENT: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and</p>

windblown dust and debris.

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

This is a core item

OBSERVATION: Lights located in dishwash room are not shatter resistant.

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.

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: Bathrooms doors are not self closing.

CORRECTIVE ACTION(S): Provide a self-closing door mechanism on bathroom door to provide a tight fitting self closing door.

CODE CITATION: 6-202.14 Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Goat medication in same refrigerator as restaurant food.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning.

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: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

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

Natasha Johnson

TAYLOR HAYNES