



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PJ'S UP NORTH RESORT	Facility Type Restaurant
Facility ID # HSAT-7QWGQF	Facility Telephone # 715
Facility Address 397 N 51 HWY WOODRUFF , WI 54568	
Licensee Name PJ'S UP NORTH RESORT LLC	Licensee Address 7825 AGAWAK RD MINOCQUA , WI 54548

Inspection Information		
Inspection Type Routine	Inspection Date 12/22/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Silver King cooler	37
Delfield Cooler	36
Walk-In Cooler	33
Dorm style cooler	38
CRC cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Chopped Onions CH	34

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Reinhart AFC-3D	Low-Temp Sanitizer		50		Sodium Hypochlorite	

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 # 8</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: Single-use gloves are not discarded between handling ready to eat foods and doing other kitchen duties. Gloves were observed to be worn but not changed between tasks. CORRECTIVE ACTION(S): Single-use gloves shall be discarded between tasks such as working with ready-to-eat foods or raw animal foods, when they become damaged or soiled or when interruptions occur in the operation. CODE CITATION: 3-304.15 (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [P]</p> <p>Risk/Intervention - 21 - Proper date marking and disposition This is a priority item REPEAT OBSERVATION: Chili, Sliced tomatos in coolers are not provided with a date mark.</p>

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. Food was date marked during inspection.

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]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

REPEAT OBSERVATION: Dorm style refrigerator is not approved by the department. Facility may not store any potentially hazardous foods in this cooler.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service.

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

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]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

REPEAT OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds.

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a priority item

OBSERVATION: No air gap provided on food prep sink.

CORRECTIVE ACTION(S): Provide an air gap on water supply side to protect water supply.

CODE CITATION: 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

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>.

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

This is a core item

REPEAT OBSERVATION: The floor/ceiling in kitchen is not smooth and easily cleanable due to flex tape.

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.

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

This is a core item

OBSERVATION: The floor in the bar area is no longer in good repair.

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.

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

This is a core item

OBSERVATION: Peanut shells observed throughout dining area on floor from previous days. Peanut shells must be swept up after each day.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean.

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments

CFM: Pamela Sydow Issue Date: 10-10-2016 Exp Date: 10-10-2021 James Sydow Issue Date 10-10-2016 Exp Date: 10-10-2021 both from National Registry of Food Safety Professionals

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