



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SINGER'S BURNT BRIDGE TAVERN & RESTAURANT	Facility Type Restaurant
Facility ID # THAS-9XXGTQ	Facility Telephone # 715
Facility Address 5920 W K COUNTY ROAD CONOVER , WI 54519	
Licensee Name SINGER'S BURNT BRIDGE, LLC	Licensee Address 5920 W K COUNTY ROAD CONOVER , WI 54519

Inspection Information		
Inspection Type Pre-inspection	Inspection Date 07/07/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Artic Air reach-in cooler	35
True reach-in cooler	34
True reach-in cooler	32

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
AF-3D Dish Machine			50	Ultra Kleen	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 # 5</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item</p> <p>OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.</p> <p>CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment.</p> <p>CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:</p> <p>(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.</p> <p>(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed</p>

and used

This is a core item

OBSERVATION: No food preparation sink is provided.

CORRECTIVE ACTION(S): A food preparation sink shall be provided for significant food preparation or in instances where food preparation is occurring below the flood level rim of a sink compartment such as thawing or vegetable washing.

CODE CITATION: 4-301.16 Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if FOOD items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4-205.11, 5-202.13, and 5-402.11.

Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

OBSERVATION: Hot water in women's restroom does not run for 15 seconds.

CORRECTIVE ACTION(S): Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility.

CODE CITATION: 5-103.12 Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12 (A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11 (B) or in response to a temporary interruption of a water supply need not be under pressure. [Pf]

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

This is a priority foundation item

OBSERVATION: Handwashing sink not provided in back kitchen area.

CORRECTIVE ACTION(S): Install an approved handwashing sink with hands free operated faucets.

CODE CITATION: 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

OBSERVATION: There is no service sink provided in food establishment.

CORRECTIVE ACTION(S): Provide at least 1 service sink or curbed cleaning facility.

CODE CITATION: 5-203.13 (A) Except as specified in ¶ (C) of this section, at least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

(C) An alternative method may be APPROVED by the DEPARTMENT.

Comments

[Andrew Singer - National Registry of Food Safety Professionals - 21117306.](#)
[Reinspection on or after September 8, 2015. If need more time, call 715-479-3777.](#)

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