

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

<b>Establishment Information</b>	
Facility Name SKYVIEW LODGE LLC	Facility Type Restaurant
Facility ID # BJOA-8WHR2Q	Facility Telephone # 715 686-2928
Facility Address 11896 W HWY PRESQUE ISLE, WI 54457	
Licensee Name SKYVIEW INC.	Licensee Address PO BOX 123 PRESQUE ISLE, WI 54557

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 21, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True Cooler	nsu
Tall True Cooler	39
Walk-In Cooler	40
Superior Prep Cooler	nsu
Cook's prep cooler	33

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Save System	Low Temperature 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.

<b>Observed Violations</b>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 21 - Proper date marking and disposition</b> This is a priority item <b>REPEAT OBSERVATION:</b> Food items are not being date marked when thawed. <b>CORRECTIVE ACTION(S):</b> Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.</p>

**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

**OBSERVATION:** Shelving in walk in cooler is rusted and dirty.

**CORRECTIVE ACTION(S):** Repair equipment to good condition or remove from premise.

**CODE CITATION:** 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

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

This is a core item

**REPEAT OBSERVATION:** The floor throughout the kitchen is cracked and chipped.

**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.

**Comments**

[Kathy J Leonard exam date 5-27-15 800-624-2736. Prometric. Exam 2801 Recognized by Conference For Food Protection.](#)

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