



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SMOKEY'S</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWDYS</b>	Facility Telephone # <b>715 543-2559</b>
Facility Address <b>6410 CTY ROAD W MANITOWISH WATERS , WI 54545</b>	
Licensee Name <b>NORTHWOOD SMOKEY LLC</b>	Licensee Address <b>6410 CTY ROAD W MANITOWISH WATERS. , WI 54545</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>09/19/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Traulsen reach-in chefs	33
Traulsen reach-in dessert	39
Walk-in cooler	38
Traulsen - reach-in salad cooler	38.5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cracked peppercorn salad dressing cold hold	40
Crab cake - cold hold	35
Potato soup - cooled/cold hold	40.5

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Hobart Glass Tender	Hi-Temp Low-Temp	160	12.5		iodine	

**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**

**Total # 4**

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment.

**CORRECTIVE ACTION(S):** Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within [time period].

**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:

(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.

(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.

**Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Large containers in dry storage are in unlabeled containers.

**CORRECTIVE ACTION(S):** Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

**CODE CITATION:** 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** Containers of food are stored on the floor in the dry storage area.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor.

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

**Good Retail Practices - 50 - Sewage and waste water properly disposed**

This is a priority item

**OBSERVATION:** A direct connection exists between the sewage system and a drain from the ice machine.

**CORRECTIVE ACTION(S):** There must be an one inch air gap on the drain of the ice machine. Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection.

**CODE CITATION:** 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

(C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

(D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

**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



**Amy Springer**