



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>STAR LAKE STORE</b>	Facility Type <b>Very Small Potentially Hazardous</b>
Facility ID # <b>ASPR-8ESRKW</b>	Facility Telephone # <b>715</b>
Facility Address <b>7851 K CTR STAR LAKE , WI 54561</b>	
Licensee Name <b>A BECKER</b>	Licensee Address <b>7851 K CTR STAR LAKE , WI 54561</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>08/16/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	40
True reach-in cooler	38

**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 # 13</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Food in walk-in cooler is subject to potential contamination by being stored next to leeches and worms. <b>CORRECTIVE ACTION(S):</b> Remove leeches and worms from the walk-in cooler. Change methods or procedures to protect foods from contamination. <b>CODE CITATION:</b> 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Employee food is stored next to coffee shop food in the True reach-in cooler. <b>CORRECTIVE ACTION(S):</b> Do not store employee food with coffee shop food. Change methods or procedures to protect foods from contamination. <b>CODE CITATION:</b> 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p> <p><b>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</b> This is a core item <b>OBSERVATION:</b> Stainless steel table edge under the coffee maker has a sharp edge and is not smooth and easily cleanable. <b>CORRECTIVE ACTION(S):</b> Provide equipment that is designed and constructed to be easily cleanable and free from unnecessary ledges, projections and crevices. Correct By: 01-May-2017 <b>CODE CITATION:</b> 4-202.16 NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.</p> <p><b>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, &amp; used: test strips</b></p>

This is a priority foundation item

**OBSERVATION:** A chlorine test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Clean dishes are being put on a cloth towel to dry after washing.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Do not set dishes on cloth towels to dry.

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** The faucet at the three compartment kitchen sink is not easily cleanable or approved by the department. The faucet has been cut in half and the center has been replaced with a piece of plastic piping.

**CORRECTIVE ACTION(S):** Replace the faucet at the three compartment sink with a NSF approved faucet. Plumbing fixtures shall be easily cleanable and must maintain their integrity. Replace fixtures that cannot be easily cleaned.

**CODE CITATION:** 5-202.11 (B) A PLUMBING FIXTURE such as a HANDWASHING SINK, toilet, or urinal shall be EASILY CLEANABLE.

Note: Contact the Safety and Buildings 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>.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink not provided in front by the coffee makers, cookie/pastry display case and cash register area.

**CORRECTIVE ACTION(S):** Install an approved handwashing sink with a hands-free operated faucet. Correct By: 01-May-2017

**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.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** Three compartment warewashing sinks are drained to an air-gap.

**CORRECTIVE ACTION(S):** The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Warewashing sinks must be plumbed directly to the waste. Correct By: 01-May-2017

**CODE CITATION:** 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

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

**OBSERVATION:** Window is broken in the kitchen.

Bare wood is present in the kitchen and behind the counter in the coffee shop.

Mill board (wood) is present in the kitchen.

Ceiling is leaking in the kitchen area.

**CORRECTIVE ACTION(S):** Replace window.

Paint or seal wood shelves behind the counter in the coffee shop.

Cover the wood in the kitchen with an approved material i.e. dairy board.

Repair roof and replace all stained ceiling tiles in kitchen.

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 windblown dust and debris.

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

This is a core item

**OBSERVATION:** Building does not meet commercial building code.

**CORRECTIVE ACTION(S):** Food establishments shall meet the Wisconsin commercial building code. The operator is currently working with Lucas Dederich from Department of Safety and Professional Services to bring the building in compliance.

**CODE CITATION:** 6-202.10 The FOOD ESTABLISHMENT shall meet the Wisconsin Commercial Building Code, chs. SPS 361 to 366, as enforced by the Wisconsin department of safety and professional services.

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>.

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Soap not available at food employee handwashing sink in kitchen.

**CORRECTIVE ACTION(S):** Provide hand soap at handwashing sink to facilitate proper handwashing.

**CODE CITATION:** 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink by the ice cream for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

**OBSERVATION:** Many unnecessary items stored in the coffee shop area.

**CORRECTIVE ACTION(S):** Items that are unnecessary to the operation of the food establishment shall be removed from the premise. Correct By: 01-May-2017

**CODE CITATION:** 6-501.114 The PREMISES shall be free of:

(A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.

**Comments**


Please call 715-479-3777 to schedule an inspection before reopening in Spring 2017. All violations must be corrected before coffee shop will be able to reopen. There must be a Wisconsin Certified Food Manager.

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**