



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name STEGGY'S GREAT FOOD	Facility Type Restaurant
Facility ID # HSAT-7QX9WH	Facility Telephone # 715 547-9759
Facility Address 1010 WALL ST EAST EAGLE RIVER , WI 54521	
Licensee Name STOEGBAUER RICHARD J	Licensee Address 4311 ROSE DR EAGLE RIVER , WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date 08/01/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Norlake Cooler	33
Walk-In Cooler	34
Front reach in	33.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Gravy HH	160
Tomatoes CH	36
Onions CH	34
Chicken Wild Rice Soup HH	175

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three Compartment Sink Sanitizer Bucket	Low Temperature Sanitizer Manual		400 400		Quat Tabs Quat Tabs	

Certified Manager		
Name RICHARD J STOEGBAUER	Certificate # DOGD-9FWB3U	Certificate Expiration 04/11/2019

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 # 5

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Fish and chicken breadings is not label with common name. Labels were given during inspection.

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.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Cut watermelon in the Norlake cooler is not provided with a date mark. Watermelon was date marked during inspection.

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.

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: Shelf liner is observed on dish draining area and on counter top and it is allowing for the harborage of bacteria.

CORRECTIVE ACTION(S): Discard equipment and utensils that are not: corrosion resistant, durable, able to withstand repeated warewashing, smooth, easily cleaning, nonabsorbent, and resistant to pitting, scratching, scoring or decomposition.

CODE CITATION: 4-101.11 Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be: [P]

(A) Safe; [P]

(B) Durable, CORROSION-RESISTANT, and nonabsorbent;

(C) Sufficient in weight and thickness to withstand repeated WAREWASHING;

(D) Finished to have a SMOOTH, EASILY CLEANABLE surface; and

(E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

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

This is a core item

REPEAT OBSERVATION: Homestyle stove is not approved by the department.

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.

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

This is a core item

OBSERVATION: Norlake freezer has duct tape on seals.

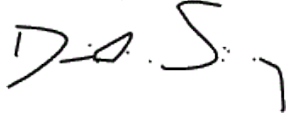
CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

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.

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



TAYLOR HAYNES