

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

Establishment Information	
Facility Name STINGRAYS BAR & GRILL	Facility Type Restaurant
Facility ID # HSAT-7QXJ6X	Facility Telephone # 715 356-3097
Facility Address 134 HWY 51 N ARBOR VITAE, WI 54568	
Licensee Name BARRY RABL INC	Licensee Address PO BOX 1940 ARBOR VITAE, WI 54568

Inspection Information		
Inspection Type Routine	Inspection Date November 10, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	32
True Slide Cooler	30
Beverage air 2 dr cooks cooler	29
Cook's 3 dr cooler	27
Cool and Refreshing	26

Food Temperatures	
Description	Temperature (Fahrenheit)
Chopped Onions CH	31
Au Jus HH	155

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA-L1X16	Low Temp Sanitizer		50		Sodium hypochlorite	

Certified Manager		
Name PATRICIA L RABL	Certificate # DOGD-A8LANC	Certificate Expiration 6/2/2021

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 # 15

Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties

This is a priority foundation item

OBSERVATION: The person in charge at time of inspection was unable to explain correct glove usage, thawing procedures, handwashing or date marking.

CORRECTIVE ACTION(S): The person in charge shall obtain training or training materials in the areas of [items] so they are able to demonstrate knowledge and train employees on proper food safety practices.

CODE CITATION: 2-102.11 Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]

(B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; or to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.[Pf]

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]

(2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]

(3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]

(4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]

(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]

(6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:

(a) Cross contamination, [Pf]

(b) Hand contact with READY-TO-EAT FOODS, [Pf]

(c) Handwashing, [Pf] and

(d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]

(9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]

(10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:

(a) Sufficient in number and capacity, [Pf] and

(b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]

(11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT

SURFACES of EQUIPMENT; [Pf]

(12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]

(13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]

(14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]

(15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]

(16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:

(a) FOOD EMPLOYEE, [Pf]

(b) CONDITIONAL EMPLOYEE, [Pf]

(c) PERSON IN CHARGE, [Pf]

(d) REGULATORY AUTHORITY; [Pf] and

(17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

OBSERVATION: Employee observed handling ready to eat foods with bare hands.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

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

This is a core item

OBSERVATION: Food on the floor in the walk in cooler downstairs.

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 - 37 - Contamination prevented during food preparation, storage and display

This is a core item

REPEAT OBSERVATION: Broaster chicken breading is stored in an area subject to contamination under the electrical panel and where there is exposed insulation and mouse droppings. Breading was open and not covered.

CORRECTIVE ACTION(S): Remove food items from this area to an area not subject to contamination.

CODE CITATION: 3-305.12 FOOD may not be stored:

(A) In locker rooms;

(B) In toilet rooms;

(C) In dressing rooms;

(D) In garbage rooms;

(E) In mechanical rooms;

(F) Under sewer lines that are not shielded to intercept potential drips;

- (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or underlines on which water has condensed;
- (H) Under open stairwells; or
- (I) Under other sources of contamination.

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

This is a core item

OBSERVATION: Clams were observed being rinsed off and set on a dishwash tray over sink.

CORRECTIVE ACTION(S): Designate one sink that is air gapped for food preparation and do not allow any other activities to take place in this sink.

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Broccoli Soup was being thawed in standing water in sink.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods.

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The sweet and sour sauce and chili in glass door cooler in kitchen were not provided with a date mark when they were thawed.

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

REPEAT OBSERVATION: Wood shelf unit in kitchen is not approved. Wood shelving in dry storage

area downstairs must be painted/sealed or removed.

CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless otherwise approved for use.

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(1) Untreated wood containers; or

(2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.

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

This is a core item

OBSERVATION: The glass door cooler in kitchen is not approved for potentially hazardous foods. The glass door cooler in the freezer room is not approved for potentially hazardous foods.

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.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Ice machine has a abundance of mold growth inside. Flour bucket is dirty.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: There is no dedicated handwash sink in the kitchen.

CORRECTIVE ACTION(S): Install an approved handwashing sink.

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

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

This is a core item

REPEAT OBSERVATION: The tile flooring in the kitchen is cracked throughout.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable.

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 - 36 - Insects, rodents & animals not present,/outer openings protected

This is a core item

OBSERVATION: Front doors were open at time of inspection. Screen on door is also damaged.

CORRECTIVE ACTION(S): Provide screens or close openings to the outside. Doors and windows kept open to provide ventilation shall be provided with screens to prevent entrance of rodents and pests.

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.

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected

This is a priority foundation item

OBSERVATION: Presence of rodents throughout basement.

CORRECTIVE ACTION(S): Eliminate pests or insects from food establishment. It is recommended that you work with a professional pest control company.

CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pestcontrol as specified under §§ 7-202.12, 7-206.12, and 7-206.13; [Pf] and

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

This is a core item

OBSERVATION: There is a multitude of unnecessary items (acetone, shoes, tarps, etc..) in the basement.

CORRECTIVE ACTION(S): Items that are unnecessary to the operation of the food establishment shall be removed from the premise.

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

[Reinspection with reinspection fee to take place on or after January 18th, 2017. Any questions please contact Taylor at 715-479-3776 or tahayn@co.vilas.wi.us.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, January 18, 2017

Person in Charge

Sanitarian



A handwritten signature in black ink, appearing to read "Taylor Haynes". The signature is stylized and cursive.

TAYLOR HAYNES