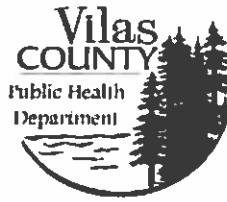


VILAS COUNTY PUBLIC
HEALTH DEPARTMENT
Environmental Health
330 Court Street
Eagle River, WI 54521
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PUB 'N PRIME	Facility Type Restaurant
Facility ID # HSAT-7QWUZE	Facility Telephone # 715 479-7331
Facility Address 8085 HWY 70 SAINT GERMAIN, WI 54558	
Licensee Name PUB 'N PRIME INC.	Licensee Address 8085 HWY 70 SAINT GERMAIN, WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date September 08, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	27
Prep Line Cooler	38
True Cooler	33
Garage Walk-In Cooler	41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Miser Bar Dishwasher	Low Temperature Sanitizer		50		Sodium Hypochlorite	
	Low Temperature Sanitizer					

Certified Manager		
Name SUSAN K WAGNER	Certificate # 7012011	Certificate Expiration 10/08/2017

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 # 11

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Cut pineapple is not provided with a date mark. Pineapple 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 priority foundation item

OBSERVATION: Cutting board in kitchen no longer cleanable.

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks.

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

(1) SMOOTH; [Pf]

(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]

(3) Free of sharp internal angles, corners, and crevices; [Pf]

(4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a core item

OBSERVATION: Homestyle refrigerator in kitchen 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: Walk in cooler in garage has standing water on floor.

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.

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

This is a priority foundation item

REPEAT OBSERVATION: Plates that are ready for service are visibly soiled.

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]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Equipment, floors, and walls in kitchen are soiled throughout.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

OBSERVATION: Soda machine condensation is draining into a bucket.

CORRECTIVE ACTION(S): Provide a method of draining that meets the State Uniform Plumbing Code. Referral will be made to the department of safety and professional services for follow up.

CODE CITATION: 5-403.12 Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to the requirements of the State Uniform Plumbing Code, chs. SPS 381 to 387, 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>.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Light located in walk in cooler are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs.

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a core item

OBSERVATION: Screen on kitchen window is ripped and is allowing entrance to pests.

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: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
- (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD

ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

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

This is a priority foundation item

OBSERVATION: Presence of rodents is found in garage.

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: Many unnecessary items are stored in shed and garage area.

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:

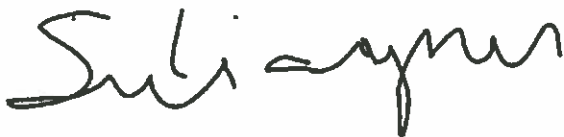
- (A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and
- (B) Litter.

Comments

[Reinspection on or after September 22, 2016.](#)

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, September 22, 2016

Person in Charge



Sanitarian



TAYLOR HAYNES

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 PUB 'N PRIME	Facility Type Restaurant
Facility ID # HSAT-7QWUZE	Facility Telephone # 715 479-7331
Facility Address 8085 HWY 70 SAINT GERMAIN, WI 54558	
Licensee Name PUB 'N PRIME INC.	Licensee Address 8085 HWY 70 SAINT GERMAIN, WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date September 30, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	36
Prep Line Cooler	58
True Cooler	37
Garage Walk-In Cooler	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Miser Bar Dishwasher	Low Temperature Sanitizer		50		Sodium Hypochlorite	
	Low Temperature Sanitizer		50		Sodium Hypochlorite	

Certified Manager		
Name SUSAN K WAGNER	Certificate # 7012011	Certificate Expiration 10/08/2017

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 # 29

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

This is a priority foundation item

OBSERVATION: There is no designated person in charge (PIC) available at the time of inspection.

CORRECTIVE ACTION(S): A person in charge shall be provided on premises at all times during hours of operation.

CODE CITATION: 2-101.11 The PERMIT/LICENSE HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation. [Pf]

Risk/Intervention - 06 - Hands cleaned and properly washed

This is a priority item

OBSERVATION: Throughout entire inspection no employee handling food was observed washing their hands.

CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands.

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use

This is a core item

OBSERVATION: Drinking cup without cover was observed in food preparation area.

CORRECTIVE ACTION(S): Provide approved beverage container in food preparation area.

CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

(1) The EMPLOYEE'S hands;

(2) The container; and

(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employees noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.).

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve

BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat salads stored under raw meat in the upright reach in cooler. After being instructed by the inspectors the employees rearranged the cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

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

This is a core item

OBSERVATION: Food stored on the floor in the food storage shed and in the garage walk in cooler.

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

OBSERVATION: Food storage shed is not rodent proof, weather proof and does not have smooth and easily cleanable interior surfaces.

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

Food is not allowed to be stored in outside food storage shed except for in freezers and refrigerators.

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: Raw potatoes are subject to contamination by being stored under dripping ketchup dispenser.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

CODE CITATION: 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.

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

This is a core item

OBSERVATION: Salads were subject to contamination by stacking them in a way that the salad came in contact with the bottom of plates.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

CODE CITATION: 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.

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

This is a core item

OBSERVATION: Salads were being prepped on cutting board that was on top of serving trays.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

CODE CITATION: 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.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Raw fish and raw chicken are being thawed in a sink of water temped at 65-80F.

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Large bus tub with raw fish is sitting on counter at 50-60F. Fish was placed in walk in cooler at time of inspection.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: There is no date marking policy in place as no food item had a date mark. Food items without date marks was thrown out 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]

Risk/Intervention - 15 - Proper disposition of returned, previously served, reconditioned & unsafe food

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Raw shrimp, raw hamburger, lettuce, in-house ranch dressing, raw chicken, cooked roasts, cooked prime rib, pepper relish, baked potatoes, bottles of alcohol and drink mixes were found expired or contaminated and thrown out.

CORRECTIVE ACTION(S): Discard food that can not be safely reconditioned or is adulterated.

CODE CITATION: 3-701.11 (A) A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an APPROVED procedure. [P]

(B) FOOD that is not from an APPROVED source as specified under §§ 3-201.11 to 3-201.17 shall be discarded. [P]

(C) READY-TO-EAT FOOD that may have been contaminated by an EMPLOYEE who has been RESTRICTED or EXCLUDED as specified under § 2-201.12 shall be discarded. [P]

(D) FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded. [P]

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

This is a core item

OBSERVATION: Food contact surface of serving plates are damaged and have bake-on residue. These dishes are designed to be used in the way the establishment is using them.

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

OBSERVATION: Wood shelving in food storage shed is not approved.

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 priority foundation item

REPEAT OBSERVATION: Spatulas and cutting boards in kitchen are no longer smooth and easily cleanable. Food storage are duct taped and not smooth and easily cleanable.

CORRECTIVE ACTION(S): Discard damaged spatulas and cutting boards. Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks.

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

(1) SMOOTH; [Pf]

(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]

(3) Free of sharp internal angles, corners, and crevices; [Pf]

(4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a core item

REPEAT OBSERVATION: Homestyle upright freezer in food storage shed is damaged. Homestyle refrigerator/freezer on cookline is not approved. Homestyle range in kitchen is not approved.

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: Sterilite, Rubbermaid and non-NSF food grade containers are not ANSI certified or 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: Cookline reach in cooler is running at 58F.

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.

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

This is a priority foundation item

OBSERVATION: All soda guns had a build up of slimy residue.

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]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

REPEAT OBSERVATION: Non-food contact surfaces of all coolers, countertops, equipment, dishwasher, shelving etc. were soiled with food residue and debris.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

OBSERVATION: Single service articles (straws and cups) are not available in the original intact wrapper or from an approved dispenser in outside bar.

CORRECTIVE ACTION(S): Single service articles shall be dispensed to consumers so they are protected from contamination.

CODE CITATION: 4-904.11 (C) Except as specified under ¶ (B) of this section, SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.

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

This is a core item

OBSERVATION: The preset tableware is not properly covered to prevent contamination of food contact surface.

CORRECTIVE ACTION(S): If preset, utensils shall be protected from contamination by being wrapped, covered or inverted. Any exposed, unused settings shall be removed when the consumer is seated or unused utensils shall be removed after the consumer is seated and be properly cleaned and sanitized.

CODE CITATION: 4-904.13 (A) Except as specified in ¶ (B) of this section, TABLEWARE that is preset shall be protected from contamination by being wrapped, covered, or inverted.

(B) Preset TABLEWARE may be exposed if:

- (1) Unused settings are removed when a CONSUMER is seated; or
- (2) Settings not removed when a CONSUMER is seated are cleaned and SANITIZED before further use.

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

This is a priority foundation item

OBSERVATION: Handwashing sink not provided in kitchen.

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

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 - 50 - Sewage and waste water properly disposed

This is a core item

REPEAT OBSERVATION: Soda machine condensation is draining into a container by the dishwasher.

CORRECTIVE ACTION(S): Provide a method of draining that meets the State Uniform Plumbing Code. Referral will be made to the department of safety and professional services for follow up.

CODE CITATION: 5-403.12 Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to the requirements of the State Uniform Plumbing Code, chs. SPS 381 to 387, 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>.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in the food storage shed are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs.

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: The light intensity by the dishwasher is less than 50 foot candles.

CORRECTIVE ACTION(S): Provide the correct lighting intensity in all work and storage areas.

CODE CITATION: 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

- (1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;
- (2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and
- (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

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

This is a priority foundation item

REPEAT OBSERVATION: Presence of rodents is found in outside garage and shed food storage areas. Insects were found throughout kitchen and bar.

CORRECTIVE ACTION(S): You must protect the alcohol bottle openings by either keeping the caps on the bottles or provide screenings or covers for the bottles. 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

REPEAT OBSERVATION: Multitude of unnecessary items in the garage and in the kitchen.

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.

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: Cleaning items are stored with spices on shelving in kitchen.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items.

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: Prescription narcotics found on food prep table. Extreme stimulant diet aid found in utensil storage container. Pepto Bismol found in reach in cooler.

CORRECTIVE ACTION(S): Remove all medicine not necessary for employee health.

CODE CITATION: 7-207.11 (A) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of EMPLOYEES shall be allowed in a FOOD ESTABLISHMENT. [Pf]

Comments

Restaurant was closed on Friday, September 30th, 2016 due to the extensive critical violations listed above. Restaurant is to remain closed until the operator and the Health Department have agreed upon a Risk Control Plan and a course of action to correct the above violations.

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, October 06, 2016

Person in Charge

A handwritten signature in black ink, appearing to start with 'M.' followed by several loops and a long horizontal stroke.

Sanitarian

A handwritten signature in black ink, consisting of a large 'T' followed by several loops and a long horizontal stroke.

TAYLOR HAYNES

VILAS COUNTY PUBLIC
HEALTH DEPARTMENT
Environmental Health
330 Court Street
Eagle River, WI 54521



STATE OF WISCONSIN

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PUB 'N PRIME	Facility Type Restaurant
Facility ID # HSAT-7QWUZE	Facility Telephone # 715 479-7331
Facility Address 8085 HWY 70 SAINT GERMAIN, WI 54558	
Licensee Name PUB 'N PRIME INC.	Licensee Address 8085 HWY 70 SAINT GERMAIN, WI 54558

Inspection Information		
Inspection Type Onsite Visit	Inspection Date October 06, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	
Prep Line Cooler	
True Cooler	
Garage Walk-In Cooler	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Miser Bar Dishwasher	Low Temperature Sanitizer					
	Low Temperature Sanitizer					

Certified Manager		
Name SUSAN K WAGNER	Certificate # 7012011	Certificate Expiration 10/08/2017

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 # 0

Comments

All necessary items from inspection on Sept 30 were corrected. Restaurant is now free to open for service. Handwash sink is ordered and due to be installed in 2 weeks. 5 dozen plates are on order. Light is due to be installed by dishwasher soon. Training to take place throughout and set up for us to come out and do a training.

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