

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 THE BLACK OAK INN	Facility Type Restaurant
Facility ID # THAS-9VYJNT	Facility Telephone # 715
Facility Address 5407 B HWY LAND O LAKES, WI 54540	
Licensee Name GRN BLACK OAK HOLDINGS, LLC	Licensee Address 722 ANDERSON RANCH CT ALAMO, CA 94507

Inspection Information		
Inspection Type Routine	Inspection Date January 27, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Upright Cooler	27
Beverage Air cookline cooler	48-50
Walk in cooler	33
old walk in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced Tomatos CH in Beverage air	52
Sliced Onions CH in beverage air	54

Certified Manager		
Name	Certificate #	Certificate Expiration
JEFFERY W JACKL	KBRN-942S5Y	12/5/2017

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 # 3
Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Foods in Beverage Air cooler were being cold held between 48 and 54°F. All potentially hazardous food were thrown out during 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).

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

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 - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Floor in old walk in cooler is rusty and not smooth and easily cleanable.

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

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.

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