

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 TRAILSIDE INN	Facility Type Restaurant
Facility ID # HSAT-7QXKDN	Facility Telephone # 715 558-2602
Facility Address 3160 POKEGEMA LAKE TRAIL LAC DU FLAMBEAU, WI 54538	
Licensee Name LOERTSCHER JUDITH	Licensee Address 3160 POKEGEMA LAKE TRAIL LAC DU FLAMBEAU, WI 54538

Inspection Information		
Inspection Type Routine	Inspection Date September 27, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep Line Cooler	38
Walk-In Cooler	38.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomatos CH	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Four Compartment Manual	Low Temperature Sanitizer					

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

This is a priority item

OBSERVATION: Food service gloves are not provided for employees.

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

This is a priority foundation item

OBSERVATION: Rodent droppings in basement and deceased rat found near dry storage.

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

Comments

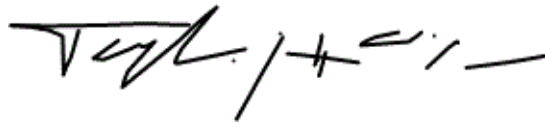
[Cindy Kiey - CFM Exp 2/28/2021](#)

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