



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name TROUT LK GOLF & CO CLUB	Facility Type Restaurant
Facility ID # HSAT-7QXHYW	Facility Telephone # 715 538-2189
Facility Address 3800 N 51 HWY ARBOR VITAE , WI 54568	
Licensee Name TROUT LAKE GOLF & COUNTRY CLUB	Licensee Address 3800 N 51 HWY ARBOR VITAE , WI 54568

Inspection Information		
Inspection Type Routine	Inspection Date 09/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True reach-in cooler	30
Pepsi cooler	27

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
manual						

Certified Manager		
Name MICHAEL W OSBORNE	Certificate # DOGD-9NJ9YX	Certificate Expiration 1/19/2021

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 # 3

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Sandwich meat is not date marked in true cooler. Date mark was provided 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 - 34 - Thermometers provided and accurate

This is a core item

OBSERVATION: True 2 door and Pepsi cooler do not have an internal thermometer.

CORRECTIVE ACTION(S): Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.

CODE CITATION: 4-204.112 (B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

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

This is a priority foundation item

OBSERVATION: A quat 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]

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