



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>VOSS' OLD SETTLER'S INN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXAU9</b>	Facility Telephone # <b>715 543-8441</b>
Facility Address <b>HWY 51 NORTH 456 MANITOWISH WATERS , WI 54545</b>	
Licensee Name <b>GARDNER RUTH B</b>	Licensee Address <b>PO BOX 456 MANITOWISH WATERS , WI 54545</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/14/2016</b>	Total Time Spent

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Jet Tech F-18 DP	High Temperature					

**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.

<b>Observed Violations</b>
<p><b>Total # 7</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no Wisconsin Certified Food Manager for this establishment. <b>CORRECTIVE ACTION(S):</b> Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. <b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11. (2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.</p> <p><b>Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods</b> This is a priority foundation item <b>OBSERVATION:</b> No consumer advisory provided on menu. <b>CORRECTIVE ACTION(S):</b> Provide a consumer advisory for animal foods served in a raw or undercooked condition. <b>CODE CITATION:</b> 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is</p>

served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a core item

**OBSERVATION:** There is a piece of plywood on top of dishwasher in kitchen.

**CORRECTIVE ACTION(S):** Remove wood from kitchen.

**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:** Ice cream freezer lids are duct taped.

**CORRECTIVE ACTION(S):** Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth materials.

**CODE CITATION:** 4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

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

This is a core item

**OBSERVATION:** GE homestyle refrigerator 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 - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The vinyl flooring in the kitchen is peeling up. There are broken floor tiles. The wall behind the cookline is 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.

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

This is a core item

**OBSERVATION:** Lights located in kitchen area 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.

**Comments**

Provide a state Certified Food Manager within 90 days. If after 90 days this requirement has not been met there will be a reinspection fee of \$353. Call Taylor Haynes at 715-479-3776 once Certified Food Manager license is obtained.

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**