



### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>JEN'S DINKY DINER</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASPR-9UCMVL</b>	Facility Telephone # <b>715 479-5929</b>
Facility Address <b>121 RAILROAD ST EAGLE RIVER , WI 54521</b>	
Licensee Name <b>NORTHSIDERS, LLC</b>	Licensee Address <b>4800 OLD HWY 45 CONOVER , WI 54519</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>03/22/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Coke Beverage cooler	26
Beverage-Air	23
Walk-in Cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Diced Ham CH	34
Diced onion CH	37
Sliced Mushrooms CH	36

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American dish service - Model AF	Low Temp				Sodium Hypochlorite	

<b>Certified Manager</b>		
Name <b>REBECCA NYMAN</b>	Certificate # <b>KBRN-8QFK4M</b>	Certificate Expiration <b>12/5/2016</b>

**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 # 2**

**Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Slaw dressing and Cream Cheese Filling has exceeded it's date mark. Both items were 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]

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

This is a core item

**OBSERVATION:** Lights located in dry storage 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.

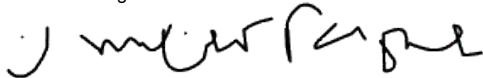
(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (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**

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**