



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LAKE PLACID INN	Facility Type Restaurant
Facility ID # HSAT-7QXRQW	Facility Telephone # 715 535-4202
Facility Address 1520 HWY F MINOCQUA, WI 54548	
Licensee Name JENZ'S LAKE PLACID INN, LLC	Licensee Address 1520 HWY F MINOCQUA, WI 54548

Inspection Information		
Inspection Type Routine	Inspection Date November 2, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Artic Air Refrigerator-Left	38
Artic Air Refrigerator-Right	39
True	40
Milk cooler	22

Food Temperatures	
Description	Temperature (Fahrenheit)
Milk	32
Cheese	36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish	Low Temperature Sanitizer		100	Ultra Kleen	Sodium Hypochlorite	

Certified Manager		
Name DENISE M BERNARD	Certificate # DOGD-9RDAU9	Certificate Expiration 2/17/2020

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
Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: Homestyle freezer is not maintained in good repair. It has duct tape on the lid. CORRECTIVE ACTION(S): Replace homestyle freezer. CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.
Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: Floor in the bar area is not smooth and easily cleanable.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent.

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
- (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
- (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

- (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and
- (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

Comments:

[Signature in file on paper copy.](#)

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



Amy Springer