



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LEGENDS OF THE NORTH	Facility Type Restaurant
Facility ID # HSAT-7QXC9V	Facility Telephone # 715 479-5777
Facility Address 420 HWY 70 E SAINT GERMAIN , WI 54558	
Licensee Name LEGEND'S OF THE NORTH, INC.	Licensee Address PO BOX 93 SAINT GERMAIN , WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date 03/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in Cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Corn Beef CH	45
Sliced Tomatoes CH	46
Sliced Onions CH	46

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA Li'l Mizer	Low Temperature Sanitizer					

Certified Manager		
Name KEVIN D BRANDT	Certificate # DOGD-9HRMWS	Certificate Expiration 6/4/2019

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 # 4

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Fish in food prep sink is being thawed in a bucket of water. Fish was temped at 56 degrees and was put into walk in cooler within 4 hours of thawing.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly slack food products before preparation.

CODE CITATION: 3-501.12 Frozen POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is SLACKED to moderate the temperature shall be held:

- (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or
- (B) At any temperature if the FOOD remains frozen.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Corn Beef is CH 45. Sliced tomatoes in walk in cooler are CH 46. All food items were thrown out during inspection.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

- (1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or
- (2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Tomatoes and onions in walk in cooler are not provided with a date mark. Items were discarded 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 - 47 - Non-food contact surfaces clean

This is a core item

REPEAT OBSERVATION: Walk in cooler walls and ceiling are soiled with dust and mold.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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