



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LEIF'S CAFE	Facility Type Restaurant
Facility ID # ASPR-9DDKAZ	Facility Telephone # 715 479-2766
Facility Address 904 N RAILROAD EAGLE RIVER , WI 54521	
Licensee Name RAUL TORRES	Licensee Address 1540 MCKINLEY BLVD EAGLE RIVER , WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date 04/25/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Norlake cooler	41
Cooks reachin cooler	41
True reach-in cooler	45
Walk-in cooler	40
True Upright Frig	40
Advantedge cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Poppyseed CH	42
Sliced Tomatos CH	41
Green Peppers CH	40
Chicken Gravy HH	180

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA					Sodium Hypochlorite	

Certified Manager		
Name RAUL TORRES	Certificate # DOGD-9RDC27	Certificate Expiration 2/13/2020

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 # 4

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Flour is stored in unlabeled container.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Red sauce in True upright is not date marked. Mac n cheese in walk in cooler is past its date marked of 4/16. Sliced green peppers are past their date mark of 4/15. Green Chili is not dated with date pulled from freezer. Red sauce and green chili was date marked during inspection and mac n cheese and green peppers 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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: The lid on the large chest freezer in basement has exposed insulation and wired coming out of it.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

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: The floor in the cookline is damaged and no longer 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.

Comments

The True 2 door reach in cooler was running around 45-47F. A poppyseed salad dressing was temped at 42. The cooler was turned up during time of inspection. Keep an eye on all temps in this cooler to make sure it will keep the proper temperature consistently.

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