



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LUCY'S LUNCHBOX	Facility Type Restaurant
Facility ID # TAYL-A5XMG2	Facility Telephone # 414 248-3783
Facility Address 1343 E WALL ST EAGLE RIVER , WI 54521	
Licensee Name KAREN MCKENDRY	Licensee Address 8327 S 20TH ST OAK CREEK , WI 53154

Inspection Information		
Inspection Type Routine	Inspection Date 06/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior Reach in cooler	32
Advantco reach in cooler	38.5
Kelvinator cooler	39
Walk in cooler	34

Food Temperatures	
Description	Temperature (Fahrenheit)
Gravy HH	149

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish Service	Low Temp		50		Sodium Hypochlorite	

Certified Manager		
Name JENNY M MERTEN	Certificate # DOGD-852BF3	Certificate Expiration 7/11/2016

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 # 3

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Dry ingredients (flour, sugar, etc) are 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 - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds.

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: No handwashing signage provided at kitchen and bathroom handwash sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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