



### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>LUMPY'S</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWL7M</b>	Facility Telephone # <b>715 479-1515</b>
Facility Address <b>838 HWY 45 S. EAGLE RIVER , WI 54521</b>	
Licensee Name <b>G D S INC</b>	Licensee Address <b>PO BOX 816 THREE LAKES , WI 54562</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>04/29/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True Prep Cooler	30
True Cooler Upright	37
Walk-In Cooler	32
Beverage-air	23.5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chili HH	152
Fish thawing under running water	39
Sliced tomatos CH	28
Sliced Onions CH	29
Beans HH	150

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
AMERICAN DISH MACHINE AFC-3D	LOW TEMP SANITIZER				Sodium Hypochlorite	

<b>Certified Manager</b>		
Name <b>BRANDON J HANSON</b>	Certificate # <b>CJEY-9MBJWS</b>	Certificate Expiration <b>5/28/2019</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 # 4**

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

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Marinara Sauce in walk in cooler is past it's date mark. Sauce was 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 - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A Chlorine test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** Flooring in kitchen is missing tiles and is cracked throughout. Floor in walk-in cooler is 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. Reseal floor in walk-in cooler.

**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.

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

This is a core item

**OBSERVATION:** Lights located in kitchen 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:

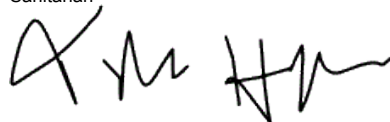
- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
  - (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.
- (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding 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**