



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name PERKINS FAMILY RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QX4HK	Facility Telephone # 715 535-9155
Facility Address 195 HWY 51 WOODRUFF , WI 54510	
Licensee Name C & H FOODSERVICE OF ARBOR VITAE, INC.	Licensee Address 2480 SUPERIOR DR NW ROCHESTER , MN 55901

Inspection Information		
Inspection Type Routine	Inspection Date 04/21/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Front 3 dr cooler	41
Walk-In Cooler	30
Right Side Cook Line Cooler	19
Left Side Cook Line Cooler	24
Turbo Air Refrigerator	30
Milk dispenser	37
Pie Cooler	41.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Cubed Ham CH	24
Sliced Tomatos CH	30
Chicken noodle soup HH	155
Tomato Soup HH	152
Water Dip	37

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Ecolab ES 2000	Low Temperature Sanitizer				Sodium Hypochlorite	

Certified Manager		
Name	Certificate #	Certificate Expiration
MARY M JUERN	KBRN-8NMJA9	10/5/2016

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 # 2

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Sausage links and pattys in WIC are not provided with a date mark. Cubed ham, bacon, onions, peppers in WIC are not provided with a date mark. Sausage links and pattys were date marked and the rest 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]

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

This is a core item

REPEAT OBSERVATION: No handwashing signage provided at kitchen handwashing 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