



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PICK 'N SAVE	Facility Type Large Potentially Hazardous
Facility ID # ASPR-8ETKZH	Facility Telephone # 715
Facility Address 711 45 HWY EAGLE RIVER , WI 54521	
Licensee Name ULTRA MART FOODS, LLC	Licensee Address PO BOX 473-MS-2650 MILWAUKEE , WI 53201-0473

Inspection Information		
Inspection Type Routine	Inspection Date 04/19/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Deli Walk-In Cooler	34
Meat Walk-In	25
Dairy Walk-In	34
Deli Case	45
Specialty Cheese Reach-in	44-57
Produce Walk in	34
Meat bunker	36
Soy beveage reach-in cooler	36
Up front milk display cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken hot hold	138
Turkey deli - cold hold	41
Shrimp pasta - cold hold	40
Chicken - cook temp	195
Chicken tenders - cook temp	186
Mashed potatoes - cook temp for hot holding	165
Sabra Salsa - cold hold	57
Hillshire snacking plates - cold hold	60
Rotisserie chicken - hot hold case	160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three Compartment meat dept	Low Temperature Sanitizer		200 200	Kay KAY	Quat Quat	
Three Compartment deli	Low Temperature Sanitizer					

Certified Manager

Name LISA A LANG	Certificate # KBRN-9F6MNY	Certificate Expiration 10/16/2018
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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 # 7****Risk/Intervention - 13 - Food separated and protected**

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Raw chicken stored over raw salmon and mahi mahi in meat display cooler. Chicken was moved during the inspection.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: 37 containers of Hillshire small plates were at 60°F in the deli reach-in display cooler on the top shelf.

13 containers of Sabra salsa 1 lb containers were at 57F in the deli reach-in display cooler on the top shelf. Numerous speciality cheeses and prosciutto were at 45 - 57F in the cheese specialty display case.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Foods were removed from retail during inspection. A disposal agreement is in the file.

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).

Good Retail Practices - 34 - Thermometers provided and accurate

This is a core item

OBSERVATION: Up-front milk cooler, specialty cheese display cooler, and the soy beverage cooler are not equipped with an integral or permanently affixed temperature measuring device.

CORRECTIVE ACTION(S): Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.

CODE CITATION: 4-204.112 (B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calor units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Walk-in deli cooler is leaking condensation.

The speciality cheese cooler is running at 44-57F. This cooler was in violation in 2011.

Both are not maintained in good repair.

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: Flooring in the back deli/bakery dishroom wash area is damaged.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent.

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and

(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

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

This is a core item

OBSERVATION: Lights located in the Feta cheese display cooler 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.

Good Retail Practices - 56 - Compliance with DATCP 75 and Stat. 97

This is a core item

OBSERVATION: Current permit is not posted in establishment.

CORRECTIVE ACTION(S): Post permit in public view.

CODE CITATION: ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

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


Amy Springer