



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name PIZZA HUT 506010	Facility Type Restaurant
Facility ID # HSAT-7QWLPD	Facility Telephone # 715 479-9709
Facility Address 205 W PINE ST EAGLE RIVER , WI 54521	
Licensee Name PH WAUSAU LLC	Licensee Address 2120 PEWAUKEE RD WAUKESHA , WI 53188

Inspection Information		
Inspection Type Routine	Inspection Date 03/29/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	33
Pizza Prep reach-in cooler	35
McCall Cooler	25

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomatoes CH	23
Ham CH	16
Sausage CH	31
Pizza Sauce CH	22
Cucumbers CH Salad Bar	36
Gr. Peppers CH Salad Bar	40
Chopped Onions CH Salad Bar	39
Hard Cooked Eggs CH Salad Bar	40

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

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 - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days.

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of walk in cooler are soiled with mold.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.


CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Comments

Email copy of Wisconsin Certified Food Manager Certificate when received within 90 days of inspection to tahayn@co.vilas.wi.us.

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