

VILAS COUNTY PUBLIC
HEALTH DEPARTMENT
Environmental Health
330 Court Street
Eagle River, WI 54521
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PRESQUE ISLE YACHT CLUB	Facility Type Restaurant
Facility ID # ASPR-9U9P7V	Facility Telephone # 715
Facility Address 8265 MAIN ST PRESQUE ISLE, WI 54557	
Licensee Name BOLTON ENTERPRISES LLC	Licensee Address 516 FAIR AVE MARENISCO, MI 49947

Inspection Information		
Inspection Type Routine	Inspection Date May 26, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Randell reachin cooler	37
Walk-in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Taco meat - hot hold	146

Certified Manager		
Name DOROTHY K BOLTON	Certificate # KBRN-9UQMQ7	Certificate Expiration 2/23/2020

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 - 23 - Consumer advisory provided for raw or undercooked foods This is a priority foundation item OBSERVATION: The consumer advisory on menu is missing asterisks next to the foods that can be served undercooked. i.e. hamburgers

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition.

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: An ammonium chloride (quat) test kit is not available for checking sanitizer concentrations at the bar sinks.

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]

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