



### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>RED CANOE COFFEE CO.</b>	Facility Type <b>Large Non Potentially Hazardous</b>
Facility ID # <b>ASPR-8EMLED</b>	Facility Telephone # <b>715</b>
Facility Address <b>474 70 HWY SAINT GERMAIN , WI 54558</b>	
Licensee Name <b>LITTLE RED CANOE COFFEE CO LLC</b>	Licensee Address <b>PO BOX 265 SAINT GERMAIN , WI 54558</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>03/30/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>True Cooler</b>	<b>33</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three Compartment Sink	Low Temperature Sanitizer					

<b>Certified Manager</b>		
Name <b>LESLIE A RASCH-HILLER</b>	Certificate # <b>KBRN-9A4J7B</b>	Certificate Expiration <b>4/24/2017</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 # 2**

**Good Retail Practices - 34 - Thermometers provided and accurate**

This is a core item

**OBSERVATION:** True cooler is 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 calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

**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]

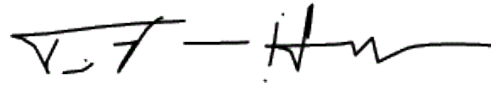
**Comments**

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**