



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>RUSTIC ROADHAUS (THE)</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>SHUS-85SNBP</b>	Facility Telephone #
Facility Address <b>5194 HWY 51 S MANITOWISH WATERS , WI 54545</b>	
Licensee Name <b>TERSA UMBACH</b>	Licensee Address <b>191 ALDER LAKE RD MANITOWISH WATERS , WI 54545</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/09/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In Cooler	30
True Refrigerator-Prep	39
McGray Cooler	36
True Refrigerator-Pizza Prep	26.5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chopped onions CH	25
Sausage CH	27
Cream of Potato Soup HH	148
Beef Noodle Soup HH	155
Sliced Onions CH	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
ProPower	Low Temperature Sanitizer		50		Sodium Hypochlorite	

<b>Certified Manager</b>		
Name <b>TERESA S UMBACH</b>	Certificate # <b>DOGD-9C39AL</b>	Certificate Expiration <b>12/12/2018</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.

<b>Observed Violations</b>
<p><b>Total # 5</b></p> <p><b>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</b></p> <p>This is a priority foundation item</p> <p><b>REPEAT OBSERVATION:</b> Cutting board on pizza prep cooler has deep cuts and is not cleanable.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide food contact surfaces that are smooth, free of sharp edges and are free</p>

from breaks and cracks.

**CODE CITATION:** 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a core item

**OBSERVATION:** Screen above the food prep area is dirty.

**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.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** Tiles in the kitchen are cracked and broken.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable.

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a core item

**REPEAT OBSERVATION:** The exterior screen door in the kitchen is ripped and is allowing the presence of pests.

**CORRECTIVE ACTION(S):** Make the door self-closing and tight fitting to prevent the entrance of insects or rodents.

**CODE CITATION:** 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
- (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

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

This is a core item

**OBSERVATION:** No handwashing signage provided at handwashing sink in kitchen.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees.

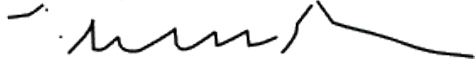
**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Comments**

[Recommend a glove use training to all employees.](#)

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**