



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SILVER LEAF FOOD & SPIRITS, LLC	Facility Type Restaurant
Facility ID # ASPR-A3RKKB	Facility Telephone # 715 892-9343
Facility Address 1265 CATFISH LAKE RD EAGLE RIVER, WI 54521	
Licensee Name SILVER LEAF FOOD & SPIRITS, LLC	Licensee Address 1265 CATFISH LAKE RD EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date March 29, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Norlake - produce reachin cooler	36
Walk-in cooler	32
Norlake - cook prep cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Roasted tomatoes	40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dishwasher AF	Low temp 3 compartment - behind the bar		50 200	Pro-Power Sani-Tabs	Cholrine Quat	

Certified Manager		
Name BRIAN A VOSS	Certificate # KBRN-9ZCNUD	Certificate Expiration 7/27/2020

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
<p>Total # 1</p> <p>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 the asterisk next to the food that can be served undercooked. 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:</p>

- (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]

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