

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 SODA POPS	Facility Type Restaurant
Facility ID # HSAT-7QWANK	Facility Telephone # 715 547-9424
Facility Address 125 SOUTH RAILROAD ST EAGLE RIVER, WI 54521	
Licensee Name SODA POPS, INC	Licensee Address PO BOX 1837 EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date June 08, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior Cooler	27
Superior Prep Cooler	33
Walk-In Cooler	27

Food Temperatures	
Description	Temperature (Fahrenheit)
Chopped Onions CH	41
Chopped Onions (salad bar) CH	38
Cucumbers CH	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA L-1X	Low Temp Sanitizer		50		Sodium Hypochlorite	

Certified Manager		
Name JASON P MEINHOLZ REBECCA S GJOVIK	Certificate # DOGD-86XAY8 KBRN-9TTSDU	Certificate Expiration 9/5/2015 4/30/2017

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.

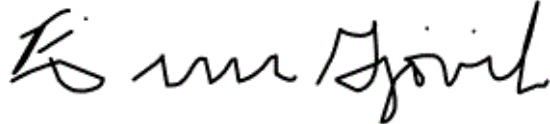
Observed Violations
<p>Total # 4</p> <p>Risk/Intervention - 21 - Proper date marking and disposition This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Sauce in upright cooler is not date marked with date when pulled from freezer. CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P] (2) Is in a container or PACKAGE that does not bear a date or day; P or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: Wood Shelving in Walk in cooler. CORRECTIVE ACTION(S): Remove wood shelving in walk in cooler. CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE. (B) Hard maple or an equivalently hard, close-grained wood may be used for: (1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and (2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above. (C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used. (D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in: (1) Untreated wood containers; or (2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: Seal on upstairs chest freezer is no longer in good repair. Walk in freezer door is in disrepair and does not seal properly. CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p> <p>Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: The floor in the walk in cooler has broken and chipped tiles. 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</p>

CLEANABLE.

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