



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SUPER 8 MOTEL OF EAGLE RIVER	Facility Type Restaurant
Facility ID # HSAT-7QX49M	Facility Telephone # 715 477-0888
Facility Address 200 PINE ST EAGLE RIVER, WI 54521	
Licensee Name ORVILLE INC	Licensee Address PO BOX 115 EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date December 5, 2016	Total Time Spent

Equipment Temperatures	
Description Amana Homestyle refrigerator	Temperature (Fahrenheit) 36
milks cooler	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Manual	3 compartment sink		100	Bleach		

Certified Manager		
Name BETTE JO S HELD	Certificate # LSAK-A8SKKQ	Certificate Expiration 2/28/2021

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 # 2</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item REPEAT OBSERVATION: Homestyle refrigerator is not ANSI certified or approved by the department. CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter. (B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.</p> <p>Risk/Intervention - 26 - Toxic substances properly identified, stored and used This is a priority item OBSERVATION: Scented bleach used in the food establishment is not approved. CORRECTIVE ACTION(S): Use only non-scented bleach. Sanitizer shall meet the requirements under 40 CFR 180.940. CODE CITATION: 7-204.11 (B) Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). [P]</p>

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