

VILAS COUNTY PUBLIC HEALTH  
DEPARTMENT  
Environmental Health  
330 Court Street  
Eagle River, WI 54521



STATE OF WISCONSIN  
s. 97.30, Wis. Stats.

## Retail Food Establishment Inspection Report

### Establishment Information

Facility Name <b>TIJAN'S TWELVE PINES</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASPR-8YHK2T</b>	Facility Telephone # <b>715 479-4734</b>
Facility Address <b>3635 TOWNLINE RD EAGLE RIVER, WI 54521</b>	
Licensee Name <b>TIJAN INC</b>	Licensee Address <b>3235 TIJAN LN EAGLE RIVER, WI 54521</b>

### Inspection Information

Inspection Type <b>Routine</b>	Inspection Date <b>October 26, 2016</b>	Total Time Spent
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### Equipment Temperatures

Description	Temperature (Fahrenheit)
True reach-in cooler	36
Beverage reach-in cooler	41
Walk-in cooler	32
Norlake reach-in cooler	36
Norlake reach-in cooler	31

### Food Temperatures

Description	Temperature (Fahrenheit)
Cheese - cold hold	31
Burger - cold hold	32

### Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA Dishmachine Three compartment sink at bar	Low-Temp Chemical		100 200	Ultra Kleen Q.A.	sodium hypochlorite quat	

### Certified Manager

Name <b>BARB E TIJAN</b>	Certificate # <b>KBRN-97YLC3</b>	Certificate Expiration <b>03/25/2018</b>
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**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**

**Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed handling ready to eat lettuce and onions with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [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 an asterisk next to Ahi Tuna.

**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:

- (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:

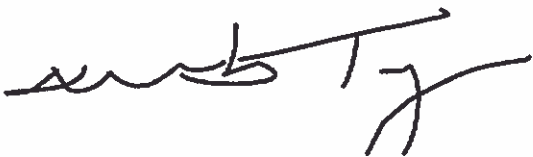
- (1) Regarding the safety of these items, written information is available upon request; [Pf]
- (2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or
- (3) Whether dining out or 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