



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name T & M LANES	Facility Type Restaurant
Facility ID # HSAT-7QX226	Facility Telephone # 715 547-3620
Facility Address 4191 B HWY LAND O LAKES, WI 54540	
Licensee Name FROEMMING THOMAS & MICHAEL	Licensee Address PO BOX 750 LAND O LAKES, WI 54540

Inspection Information						
Inspection Type Routine	Inspection Date February 16, 2016	Total Time Spent				
Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
ADS			0	Ultra Kleen	Sodium Hypochlorite	

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>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item OBSERVATION: A test kit is not available for checking sanitizer concentrations. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a core item OBSERVATION: The warewashing machine has visible mold and a build up of slime inside. CORRECTIVE ACTION(S): Clean warewashing machine; compartments of sinks, basins, or other basins used for washing glasses. Must be cleaned and sanitized before washing glasses or utensils. Correct By: 24-Feb-2016 CODE CITATION: 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use;</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: Drinking glasses and utensils not sanitized after cleaning. CORRECTIVE ACTION(S): Clean and sanitize all utensils and equipment before contact with food.</p>

Correct By: 24-Feb-2016

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

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

This is a core item

OBSERVATION: No handwashing signage provided in the women's restroom at the handwashing sink.

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

Serving only whole frozen pizzas. Reinspect the dishwasher in one week. If cannot be corrected in one week, must call the Health Department at 715-479-3777. Do not use the dishwasher until the reinspection in order to ensure it is cleaned and is sanitizing correctly. Glasses must be washed in the 3-compartment sink; wash, rinse and sanitize.

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. A re-inspection to assess your correction of these violations will be conducted on, or about, March 14, 2016

Person in Charge



Sanitarian



Amy Springer



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Licensee Name FROEMMING THOMAS & MICHAEL	Licensee Address PO BOX 750 LAND O LAKES, WI 54540

Inspection Information						
Inspection Type Re-inspection	Inspection Date March 14, 2016	Total Time Spent				
Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
ADS			50	Ultra Kleen	Sodium Hypochlorite	

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>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item REPEAT OBSERVATION: A test kit is not available for checking sanitizer concentrations. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]</p>

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 3</p> <p>4-501.14 (A) - WAREWASHING EQUIPMENT - CLEANING FREQUENCY - CLEANED BEFORE AND AFTER USE This is a core item OBSERVATION: The warewashing machine has visible mold and a build up of slime inside. CORRECTIVE ACTION(S): Clean warewashing machine; compartments of sinks, basins, or other basins used for washing glasses. Must be cleaned and sanitized before washing glasses or utensils. Correct By: 24-Feb-2016 CODE CITATION: 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping</p>

cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use;

4-702.11 - FOOD CONTACT SURFACES - SANITIZED BEFORE USE AFTER CLEANING

This is a priority item

OBSERVATION: Drinking glasses and utensils not sanitized after cleaning.

CORRECTIVE ACTION(S): Clean and sanitize all utensils and equipment before contact with food.

Correct By: 24-Feb-2016

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided in the women's restroom at the handwashing sink.

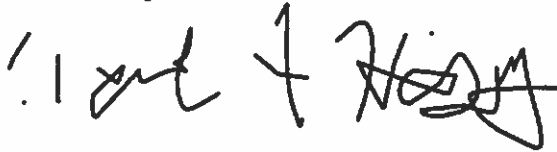
CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

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

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



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