



### Foodservice Establishment Inspection Report

| <b>Establishment Information</b>                                     |   |
|--|---|
| Facility Name<br><b>TRIG'S EAGLE RIVER SHELL</b>                     | Facility Type<br><b>Small Potentially Hazardous</b>                   |
| Facility ID #<br><b>ASPR-8EMQ43</b>                                  | Facility Telephone #<br><b>715</b>                                    |
| Facility Address<br><b>1005 E PINE ST<br/>EAGLE RIVER , WI 54521</b> |   |
| Licensee Name<br><b>T.A. SOLBERG CO., INC.</b>                       | Licensee Address<br><b>PO BOX 1059<br/>EAGLE RIVER , WI<br/>54521</b> |

| <b>Inspection Information</b>     |                                      |                  |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>04/07/2016</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Walk-In Cooler                | 32                       |
| Milk Cooler                   | 36                       |
| True Prep Cooler              | 38                       |
| Deli Bunker Cooler            | 26                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Grilled Chicken HH       | 138                      |
| Corn dog HH              | 152                      |
| Pizza Puff HH            | 149                      |
| Cheddar Wurst HH         | 156                      |
| Chili HH                 | 158                      |
| Sliced Turkey CH         | 40                       |
| Sliced Ham CH            | 39                       |
| Chicken Strip Reheat     | 167                      |

| <b>Warewashing Info</b> |                     |              |     |                |                |             |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| Four Compartment        | Manual              |              |     |                | Quat           |             |

| <b>Certified Manager</b>        |                                     |   |
|---------------------------------|-------------------------------------|---|
| Name<br><b>KAREN T ERICKSON</b> | Certificate #<br><b>DOGD-8EJBWQ</b> | Certificate Expiration<br><b>05/28/2016</b> |

**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 # 1**

**Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sliced tomatoes in true cooler are not date marked. Chopped Lettuce in true cooler is past its date mark. Lettuce was thrown out and tomatoes were date marked during inspection.

**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]

**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**