



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WILD EAGLE LODGE	Facility Type Restaurant
Facility ID # ASPR-8RBREB	Facility Telephone # 715 479-3151
Facility Address 4443 CHAIN O LAKES RD EAGLE RIVER, WI 54521	
Licensee Name ANTRIM INN MANAGEMENT, LLC	Licensee Address 4443 CHAIN O LAKES RD EAGLE RIVER, WI 54521

Inspection Information		
Inspection Type Routine	Inspection Date February 16, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	37
True reach-in cooler	40
AdvantEdge reach-in cooler	37
True pizza cooler	36
Beverage reach-in cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Cole slaw - cold hold	37
cake- cold hold	41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
American Dish L-90 3Dw-s			50	Ultra Kleen	chlorine	

Certified Manager		
Name MICHAEL D WAGNER	Certificate # KBRN-97WJMK	Certificate Expiration 4/8/2018

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 # 3
Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item OBSERVATION: Containers of flour and salt and boxes of fish are stored on the floor. CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.
Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item OBSERVATION: Pasta cooker is full of dirty water on the stove top. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located above the pizza prep reach-in cooler are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs.

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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