



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WOLF PACK CAFE	Facility Type Restaurant
Facility ID # HSAT-7QX7NB	Facility Telephone # 715 547-8737
Facility Address 426 HWY 70 EAST SAINT GERMAIN , WI 54558	
Licensee Name LASS KATHLEEN J	Licensee Address PO BOX 644 SAINT GERMAIN , WI 54558

Inspection Information		
Inspection Type Routine	Inspection Date 05/05/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
"Cold Drinks" Cooler	32
Prep Line Cooler	35
Walk-In Cooler	28
prep line drawers	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Hamburger Soup HH	162
Gravy HH	158
Sliced Ham CH	41
Sliced Onion CH	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
CMA L-1X16	Low Temperature Sanitizer		0		Sodium Hypochlorite	

Certified Manager		
Name JOSEPH M LASS	Certificate # DOGD-9RDAPB	Certificate Expiration 2/1/2020

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Dishes are not sanitized after cleaning. Sanitizing tub was set up until dishwasher is fixed.

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

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

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

This is a core item

OBSERVATION: Lights located in dry storage area 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

Please educate all employees on correct glove use and when gloves are needed during the food preparation and cooking process. We recommend that all employees who are handling food in the kitchen attend a Certified Food Manager class.

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