



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name AMERICAN LEGION POST 284	Facility Type Special Organization
Facility ID # HSAT-7QWJSG	Facility Telephone # 608 526-4444
Facility Address 419 1ST AVENUE W HOLMEN , WI 54636	
Licensee Name AMERICAN LEGION POST # 284	Licensee Address P O BOX 21 HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date 06/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	58, 45, 54, 42, 40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine bar 3 compartment sink	high temperature chemical		nsu			

Certified Manager		
Name PAMELA K EDDY RHONDA K KNOBLOCH	Certificate # KBRN-9VLP3U DROS-96L48A	Certificate Expiration 3/1/2020 2/18/2018

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
<p>Total # 5</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: There are ready-to-eat foods stored under raw shell eggs and raw ground beef in the walk in cooler. CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 08-Jun-2016 CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and (b) Cooked READY-TO-EAT FOOD; [P] (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item</p>

OBSERVATION: Taco bar foods in walk in is cold held at 58, 45, 54, 42°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 08-Jun-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Taco bar foods in walkin cooler has exceeded its date mark or is not provided with a date mark.

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. Correct By: 08-Jun-2016

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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is at not functioning° F. Repairs in progress today.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between [] and 194 °F. or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available. [Describe]. Correct By: 08-Jun-2016

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

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

This is a core item

OBSERVATION: No handwashing signage provided at men's room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 08-Jun-2016

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

[Menu review and risk assessment conducted.](#)

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.

Doug Schaefer
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