



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name AMERICAN LEGION & AUXILIARY	Facility Type Special Organization
Facility ID # HSAT-7QX32H	Facility Telephone # 608 781-6888
Facility Address 148 S LEONARD ST WEST SALEM, WI 54669	
Licensee Name BERG HEMKER OLSON POST #51	Licensee Address P O BOX 40 WEST SALEM, WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date February 10, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigerator	41
Freezer 1	15
Walk in cooler	41
Chest freezer	9
Bar cooler - near tapper	43

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat	Passed			
3 comp sink (bar)	Chemical		NSU	CHlorine	
3 comp sink (kitchen)	Chemical		NSU	Chlorine	

<b>Certified Manager</b>		
Name ELIZABETH STAFF	Certificate # DOGD-9DYAGG	Certificate Expiration 2/17/2019

**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.

<b>Observed Violations</b>
<b>Total # 4</b>

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwash sign at bar, men's restroom handwashing sink. Signs placed at sinks during inspection.

**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.

**Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a core item

**OBSERVATION:** Evidence of mice behind refrigerator, behind dish machine.

**CORRECTIVE ACTION(S):** Routinely inspect facilities for insects and rodents. Correct By: 12-Feb-2016

**CODE CITATION:** 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (B) Routinely inspecting the PREMISES for evidence of pests;

**Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a core item

**OBSERVATION:** There were dead mice present beneath fryers, behind ice machine.

**CORRECTIVE ACTION(S):** Remove all dead pests frequently enough to prevent decomposition or attraction of other pests. Correct By: 10-Feb-2016

**CODE CITATION:** 6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

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

This is a core item

**OBSERVATION:** Hoods above fryers are soiled.

**CORRECTIVE ACTION(S):** Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 24-Feb-2016

**CODE CITATION:** 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

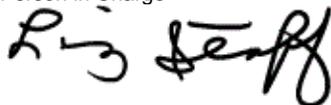
(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

**Comments**

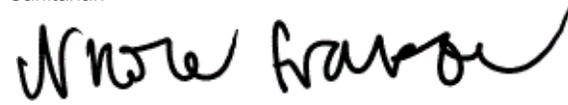
1. Menu review and risk assessment conducted.
2. Burgers, fish fry, shrimp, chicken strips, pork (Fridays) & special parties when requested.
3. Contact pest control service regarding evidence of pests in facility.

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



Nicole Frankfourth  
(608) 785-9731