



Foodservice Establishment Inspection Report

<b>Establishment Information</b>						
Facility Name <b>AUGIES BAR &amp; GRILL</b>		Facility Type <b>Restaurant</b>				
Facility ID # <b>KBRN-82CL7F</b>		Facility Telephone # <b>608 486-1162</b>				
Facility Address <b>1614 COMMERCIAL ST BANGOR , WI 54614</b>						
Licensee Name <b>H-HAYFIELD INC</b>		Licensee Address <b>N3305 COUNTY ROAD M #139 WEST SALEM , WI 54669</b>				

  

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>05/10/2016</b>	Total Time Spent

  

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	32
bar bunkers	41, 39
prep top cooler	34, 37, 38
reach-in freezer	0
chest freezer	3

  

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
sausage (prep top)	34
diced tomatoes (prep top)	37

  

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3	chemical	-	200	ProForce	QA	
compartment sink	chemical	-	300	Quaternary Sanitizer	QA	
spray bottle				Ready-To-Use Sanitizer		

  

<b>Certified Manager</b>		
Name <b>RYAN A WALTERS</b>	Certificate # <b>DOGD-9EXAEJ</b>	Certificate Expiration <b>3/10/2019</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 # 3**

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ice used for cooling beverage bottles is used for drink ice.

**CORRECTIVE ACTION(S):** Discard contaminated food and adjust procedures to prevent ice used as an exterior coolant from being used in food. Correct By: 10-May-2016

**CODE CITATION:** 3-303.11 After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD. [P]

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** The cheese curds are stored on the floor in the walk-in cooler.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 10-May-2016

**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 - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be used to store wiping bucket during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 10-May-2016

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

**Comments**

Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection.

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



**Toni Stauffer**

Sanitarian



**Samuel Welch**  
**(608) 785-9732**