



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name BANGOR LANES	Facility Type Restaurant
Facility ID # HSAT-7QWSBN	Facility Telephone # 608 848-2015
Facility Address 106 16TH AVENUE N BANGOR , WI 54614	
Licensee Name TENNER RYAN	Licensee Address PO BOX 287 BANGOR , WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date 05/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	34
reach-in cooler	39
reach-in freezer	8
chest freezers	5, -4, 3
prep top cooler	39
bar bunkers	38, 40, 36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink (bar)	chemical	-	300	Steramine	QA	

Certified Manager		
Name RYAN R TENNER	Certificate # DOGD-8WR9HU	Certificate Expiration 10/20/2017

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

Risk/Intervention - 09 - Food obtained from approved source

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The jar of pickles was prepared in a private home.

CORRECTIVE ACTION(S): Discard food from unapproved sources. Correct By: 18-May-2016

CODE CITATION: 3-201.11 (B) FOOD prepared in a private home may not be used or offered for human consumption in a FOOD ESTABLISHMENT. [P]

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Ham slices and sliced onions in refrigeration are 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: 18-May-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]

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

This is a core item

OBSERVATION: Lights located above ice machine are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Suggest plastic sleeves as solution to shield lights. Correct By: 25-May-2016

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

[Re-inspection after 1 week. Contact Sam \(785-9732\) 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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/25/2016

Person in Charge



Shawn Riley

Sanitarian



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



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Licensee Name TENNER RYAN	Licensee Address PO BOX 287 BANGOR , WI 54614

Inspection Information		
Inspection Type Follow Up	Inspection Date 05/25/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
reach-in cooler	
reach-in freezer	
chest freezers	
prep top cooler	
bar bunkers	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink (bar)	chemical					

Certified Manager		
Name RYAN R TENNER	Certificate # DOGD-8WR9HU	Certificate Expiration 10/20/2017

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Ham slices and sliced onions in refrigeration are 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: 18-May-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]

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

OBSERVATION: Lights located above ice machine are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Suggest plastic sleeves as solution to shield lights. Correct By: 25-May-2016

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

All items corrected from routine inspection. Contact Sam (785-9732) with questions.

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



Samantha Edberg

Sanitarian



Samuel Welch
(608) 785-9732