



Foodservice Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name BARRE COUNTRY DINER | Facility Type Restaurant |
| Facility ID # ASTS-95ZR6F | Facility Telephone # 608 786-0665 |
| Facility Address W4007 COUNTY ROAD O WEST SALEM, WI 54669 | |
| Licensee Name BAHR'S DINER LLC | Licensee Address W4007 COUNTY ROAD O WEST SALEM, WI 54669 |

| Inspection Information | | |
|-------------------------------|-----------------------------------|------------------|
| Inspection Type Routine | Inspection Date March 31, 2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|----------------------------|
| Description | Temperature (Fahrenheit) |
| Refrigeration | 37.5, 42, 34.5, 37.5, 40.5 |
| Freezer | -1, 16.5, 14, 16 |

| Food Temperatures | |
|-----------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Hot hold - gravy | 167 |
| Sausage - cooling - 1.5 hrs | 77 |

| Warewashing Info | | | | | | |
|--|------------------------------|--------------|------|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| High Temp machine Sanitizer Bucket Sanitizer bucket (x2) | Heat Chemical Chemical | Passed | >200 | Chlorine | | |

| Certified Manager | | |
|--------------------------|------------------------------|--------------------------------------|
| Name JAMIE A BAHR | Certificate # DOGD-8M89XD | Certificate Expiration 03/25/2018 |

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 |
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| <p>Total # 6</p> <p>Risk/Intervention - 06 - Hands cleaned and properly washed This is a priority item OBSERVATION: Employee observed not washing hands before handling clean dishes, after handling dirty dishes. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 31-Mar-2016 CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P] (B) After using the toilet room; [P] (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P] (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P] (E) After handling soiled EQUIPMENT or UTENSILS; [P] (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P] (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P] (H) Before putting on gloves for working with FOOD; [P] and (I) After engaging in other activities that contaminate the hands. [P]</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority item OBSERVATION: Employee observed handling ready-to-eat toast with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 31-Mar-2016 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item REPEAT OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at >200 PPM. CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer. Correct By: 31-Mar-2016 CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or</p> |

mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

| Concentration Range | Minimum Temperature mg/L | |
|---------------------|--------------------------|----------------------|
| | pH 10 or less °C (°F) | pH 8 or less °C (°F) |
| 25-49 | 49 (120) | 49 (120) |
| 50-99 | 38 (100) | 24 (75) |
| 100 | 13 (55) | 13 (55) |

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Food-contact surfaces of slicer in prep area have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment.

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at back prep area handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 31-Mar-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

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.

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, March 31,

2016

Person in Charge

A handwritten signature in black ink, appearing to be 'D. B. ...', written over a horizontal line.

Sanitarian

A handwritten signature in black ink, appearing to be 'Nicole Frankfourth', written over a horizontal line.

Nicole Frankfourth
(608) 785-9731