



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name DRUGANS CASTLE MOUND	Facility Type Restaurant
Facility ID # HSAT-7QWQBE	Facility Telephone # 608 526-4144
Facility Address W7665 SYLVESTER RD HOLMEN , WI 54636	
Licensee Name DRUGANS CASTLE MOUND INC	Licensee Address W7665 SYLVESTER RD HOLMEN , WI 54636

Inspection Information		
Inspection Type Re-inspection	Inspection Date 03/16/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (main)	chemical				chlorine	
dish machine (catering)	chemical					
dish machine (downstairs)	chemical					
4 compartment bar sink (main)						
4 compartment bar sink (catering)						
4 compartment bar sink (golf)						

Certified Manager		
Name JASON P BALSAMO	Certificate # DOGD-8SXA7X	Certificate Expiration 6/5/2017

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 # 1

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

REPEAT OBSERVATION: No consumer advisory provided or the consumer advisory on menu is missing for under cooked steaks.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 26-Mar-2016

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Corrected Hazards

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

Total # 2

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by severely worn chest freezers and frost accumulation. Heavy frost build up in banquet cookline reach in.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 26-Feb-2016

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: Banquet kitchen fryer baskets encrusted with food residue.

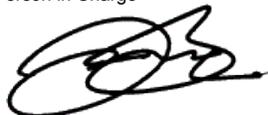
CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 26-Feb-2016

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments

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



Jason Balsamo

Sanitarian



Doug Schaefer
(608) 785-9679