



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>FROSTY MUG</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QX7RM</b>	Facility Telephone # <b>608 526-1111</b>
Facility Address <b>612 MAIN ST N HOLMEN , WI 54636</b>	
Licensee Name <b>CORPORATION OF HOLMEN WI</b>	Licensee Address <b>W7874 HOMESTEAD CT HOLMEN , WI 54636</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/07/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
refrigerators	40, 40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot holding	154

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical		nsu		QA	

<b>Certified Manager</b>		
Name <b>DENNIS A BOEHM</b>	Certificate # <b>DOGD-8CPBR6</b>	Certificate Expiration <b>03/15/2016</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.

<b>Observed Violations</b>
<p><b>Total # 2</b></p> <p><b>Risk/Intervention - 13 - Food separated and protected</b> This is a core item <b>OBSERVATION:</b> Foods in the reach in coolers/freezers were observed to be unwrapped or uncovered. <b>CORRECTIVE ACTION(S):</b> All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 07-Jun-2016 <b>CODE CITATION:</b> 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;</p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> The single service is stored on the floor in the unused walk in freezer. <b>CORRECTIVE ACTION(S):</b> Store all food items 6 inches above the floor. Correct By: 07-Jun-2016 <b>CODE CITATION:</b> 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.</p>

<b>Comments</b>
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Menu review and risk assessment conducted, Bare hand contact plan in place.
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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

**Doug Schaefer**  
**(608) 785-9679**