



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HANSEN'S IGA	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TW7	Facility Telephone # 608 786-9922
Facility Address 635 W CITY HIGHWAY 16 WEST SALEM , WI 54669	
Licensee Name HANSEN'S IGA INC	Licensee Address PO 160 BANGOR , WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date 06/30/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (deli)	32
walk-in cooler (produce)	37
walk-in cooler (dairy)	37
walk-in cooler (meat)	35
walk-in freezer	1
reach-in coolers	34, 39, 38, 39, 37, 35, 37
reach-in freezers	-2, 3, -4, 4, 3, -1, 3, 2, -1, 4
produce case	39, 38
meat cases	36, 39, 36
deli cases	38, 41, 40, 38
bunker cooler	39
bunker freezers	-6, 11

Food Temperatures	
Description	Temperature (Fahrenheit)
sprouts (display case)	34, 36
green beans (hold)	171
lasagna (hold)	148, 179
fried chicken (hold)	175
chicken tenders (cook)	198

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3	chemical	-	200	Betco	QA	
compartment	chemical	-	400	Sanibet	QA	
sink (deli)	chemical	-	NSU	Multi-Range	sodium	
sanitizer	chemical	-	200	Betco	hypochlorite	
bucket				Sanibet	sodium	
3				Multi-Range	hypochlorite	
compartment				bleach		
sink (meat)				bleach		
spray bottles						
(meat room)						

Certified Manager

Name DANIELLE L BAXTER	Certificate # KBRN-9VMRJX	Certificate Expiration 3/3/2020
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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 # 5****Risk/Intervention - 13 - Food separated and protected**

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat pickles stored under raw pork tenderloins in the meat walk-in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 30-Jun-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Deli wraps, southwestern dip, barbeque seasoned pork chops, etc. are missing complete ingredient labeling. Ingredients must be broken out into the component ingredients (i.e. cheddar cheese - milk, annato, etc.)

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 07-Jul-2016

CODE CITATION: 3-602.11 (B) Label information shall include:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(3) An accurate declaration of the quantity of contents;

(4) The name and place of business of the manufacturer, packer, or distributor; and

(5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]

(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317 Subpart B — Nutrition Labeling.

(7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

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

This is a core item

OBSERVATION: Lights located in deli and produce prep areas are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 07-Jul-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.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The ceiling vent in the deli area is visibly soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 07-Jul-2016

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): dip-it coffee cleaner is stored over coffee filters and creamer in the coffee isle.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning. Correct By: 30-Jun-2016

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

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



Mark Miller

Sanitarian



Samuel Welch
(608) 785-9732