



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JOLIVETTE FAMILY FARMS	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6NZZ	Facility Telephone # 608 786-0432
Facility Address W3452 STATE RD 16 WEST SALEM, WI 54669	
Licensee Name JOLIVETTE FAMILY FARMS INC	Licensee Address W3452 STATE RD 16 WEST SALEM, WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date December 07, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Freezers	16, 8, 8.5
Front display cooler	41
Kitchen refrig	38.5
Retail	38, 39
Ice cream freezer	7

Food Temperatures	
Description	Temperature (Fahrenheit)
HH - chicken soup	163

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink Spray bottle san	Chemical Chemical		NSU NSU	Chlorine Chlorine		

Certified Manager		
Name	Certificate #	Certificate Expiration

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

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 07-Dec-2016

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Foods in walkin cooler are subject to potential contamination by accumulation of mold on black curtain, with mold on walk in cooler fans..

CORRECTIVE ACTION(S): Clean curtain and wash the fans to prevent mold accumulation. Correct By: 09-Dec-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.

Good Retail Practices - 30 - Variance obtained for specialized processing methods

This is a priority foundation item

OBSERVATION: There is no documentation of an approved variance for "Fresh canned pickled jalapenos and veggies", canned salsa.

CORRECTIVE ACTION(S): Submit a variance application to the regulatory authority for submission to the State for review. If approved, a copy of the approved variance shall be kept at the establishment and be subject to review by the inspector upon request. Discontinue current process until a variance can be obtained from the State. Correct By: 07-Dec-2016

CODE CITATION: 3-502.11 A FOOD ESTABLISHMENT shall obtain a VARIANCE from the DEPARTMENT as specified in § 1-104.11 and under § 1-104.12 before: [Pf]

(A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement ; [Pf]

(B) Curing FOOD; [Pf]

(C) Using FOOD ADDITIVES or adding components such as vinegar: [Pf]

(1) As a method of FOOD preservation rather than as a method of flavor enhancement , [Pf] or

(2) To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(D) PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under § 3-502.12 ; [Pf]

(E) Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store or display shellfish that are offered for human consumption ; [Pf]

(F) Custom processing animals that are for personal use as FOOD and not for sale or service in a FOOD

ESTABLISHMENT; [Pf]

(G) Preparing FOOD by another method that is determined by the DEPARTMENT to require a VARIANCE; [Pf] or

(H) Sprouting seeds or beans. [Pf]

(I) The slaughter and evisceration of any animal or FISH, other than MOLLUSCAN SHELLFISH of a species not amenable to inspection under the Wisconsin or USDA meat inspection programs. [Pf]

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Repackaged eggs are missing proper label information. Repackaged eggs must be labeled with EXP/Sell by date, pack date, KEEP REFRIGERATED, Safe handling statement, USDA "P" number, address. Old markings or labels must be obliterated.

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-Dec-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 317Subpart 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 - 36 - Insects, rodents & animals not present,/outer openings protected

This is a core item

OBSERVATION: Evidence of mice droppings near dried corn in retail area.

CORRECTIVE ACTION(S): Routinely inspect facilities for insects and rodents. Correct By: 07-Dec-2016

CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (B) Routinely inspecting the PREMISES for evidence of pests;

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

Sanitarian



Nicole Frankfourth
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