



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LINDA'S BAKERY	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S5TNQ	Facility Telephone # 608 786-1818
Facility Address 190 E CITY HWY 16 WEST SALEM, WI 54669	
Licensee Name LINDA'S BAKERY INC.	Licensee Address 190 E HWY 16 WEST SALEM, WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date November 11, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	37.5, 40, 39.5, 35.5
Freezers	-5, 0, -11, -11, 9, -15

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Heat	Passed			
Wiping bucket	Chemical		200	Chlorine	

Certified Manager		
Name ROBERT J ANDERSON	Certificate # KBRN-9JNQVB	Certificate Expiration 03/04/2019

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
<p>Total # 1</p> <p>Good Retail Practices - 35 - Food properly labeled original container This is a core item OBSERVATION: Retail soups are missing labeling information describing ingredients. Discussion with PIC. 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</p>

information. Correct By: 18-Nov-2015

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.

Comments

1. Menu review and risk assessment conducted.
2. Discussion regarding safety of pumpkin pies and retail dog treats. Nicole will contact DHS re: dog treats.
3. Facility uses Bare Hand Contact plan. Observed employees following plan correctly.

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
(608) 785-9731