



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>MERINGUE BAKERY</b>	Facility Type <b>Large Potentially Hazardous</b>
Facility ID # <b>ASTS-ABEQ78</b>	Facility Telephone # <b>608</b>
Facility Address <b>N252 LISA LN STODDARD , WI 54658</b>	
Licensee Name <b>MERINGUE LLC</b>	Licensee Address <b>N252 LISA LN STODDARD , WI 54658</b>

<b>Inspection Information</b>		
Inspection Type <b>Pre-inspection</b>	Inspection Date <b>06/30/2016</b>	Total Time Spent

**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>
<b>Total # 0</b>

<b>Comments</b>
<p>Seal the corner of wall by the mop sink.</p> <p>Supply paper towels fro the hand sink before production.</p> <p>Supply thermometers for cooling units.</p>

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

**Aron Newberry**  
**(608) 785-9730**



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<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>07/27/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Deep freezer	4
Reach in coolers	39, 38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Ganache cold hold	39

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Wiping bucket			300	Quaternary ammonium		
3 compartment sink			300	Quaternary ammonium		

**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>
<b>Total # 0</b>

<b>Comments</b>
Menu review and risk assessment conducted. Will replace non food grade work table with an NSF prep table by 7/1/2017

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



**Jennifer Barney**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**