



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name OMA JAVA LLC	Facility Type Small Potentially Hazardous
Facility ID # ASTS-AFHNF6	Facility Telephone # 715 896-1423
Facility Address 122 S LEONARD ST WEST SALEM , WI 54669	
Licensee Name SAGE, KRISTINA	Licensee Address 829 SADDLEWOOD CT WEST SALEM , WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 25, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach-in coolers	38, 40
chest freezer	-6

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	100	VSS Sanitizer	sodium hypochlorite	
spray bottle	chemical	-	200	bleach	sodium hypochlorite	

**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 # 2**

**Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Buttercream frosting is outdated in the reach-in cooler (espresso 1/16, raspberry 1/18) and cookies made with the frosting lack dates.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Items in question were discarded at inspection.

Correct By: 25-Jan-2017

**CODE CITATION:** 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** Plumbing system not provided with an air gap or backflow prevention at the mop sink faucet.

**CORRECTIVE ACTION(S):** Provide air gap or backflow prevention device. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 25-Jan-2017

**CODE CITATION:** 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by:

(A) Providing an air gap as specified under § 5-202.13; [P] or

(B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**Comments**

Contact Sam (785-9732) when corrected or with questions. Discussed cooling processes for potato puree and hair restraints. Risk assessment and menu review conducted at inspection. Robbie Sage has passed the ServSaf course at WTC and is the CFM. Move the chest freezer inside or enclose in a structure.

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



Kristina Sage

Sanitarian



Samuel Welch  
(608) 785-9732