



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PURPLE COW SWEET SHOP & CAFE	Facility Type Restaurant
Facility ID # ASTS-9X7HL8	Facility Telephone # 608
Facility Address 1710 COMMERCIAL ST BANGOR, WI 54614	
Licensee Name PURPLE COW SWEETSHOP LLC	Licensee Address N4041 CTY RD Y ROCKLAND, WI 54653

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date July 19, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezers	7, 20
Refrigerator - Stand up	40
Prep top cooler	37.5
Ice Cream Freezer	16

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Whole milk - cold hold	50

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 Compartment sink	Chemical		150	Chlorine		

<b>Certified Manager</b>		
Name AMBER L LOR	Certificate # KBRN-9JFR22	Certificate Expiration 3/4/2019

**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**

**Total # 1**

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Whole milk, creamer near coffee station cold held at 50F. Facility put on Time as Public Health Control for items.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 19-Jul-2016

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶¶ (B) and in ¶¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶¶ 3-401.11 (B) or reheated as specified in ¶¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶¶ 4-204.13 (E).

**Comments**

1. Menu review and risk assessment conducted. Facility has no raw products.
2. Reviewed employee training policy re: employee illness.
3. Time as Public Health Control will be used for iced coffee items - milk, creamer. Discussed policy with PIC. Send Nicole final plan by 7/22.

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**