



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name ROCKLAND STOP & GO	Facility Type Restaurant
Facility ID # HSAT-7QWSPX	Facility Telephone # 608 486-2500
Facility Address 104 N COMMERCIAL STREET N ROCKLAND, WI 54653	
Licensee Name ROCKLAND STOP & GO INC	Licensee Address DEBRA HIGLEY P O BOX 5 ROCKLAND, WI 54653

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date September 28, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	38.5, 37.5, 33
Freezer	-5, -4, -3

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 Comp Sink Sanitizer spray bottle	Chemical Chemical		100	Chlorine		

<b>Certified Manager</b>		
Name SHARON A STARK	Certificate # KBRN-8P4TL9	Certificate Expiration 9/4/2017

**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 # 6</b>
<b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item

**OBSERVATION:** Food items stored in walk-in freezer are covered in condensate from leaking freezer. Discard items with frozen condensate on them, repair freezer.

**CORRECTIVE ACTION(S):** Store food in areas not exposed to splash, dust, or other contamination. Correct By: 28-Sep-2016

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and

### **Good Retail Practices - 33 - Approved thawing methods used**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Beef is being improperly thawed at room temperature. Beef was placed in walk-in cooler to continue thawing.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 28-Sep-2016

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

### **Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be blocked by bucket during inspection and is unavailable for proper handwashing. Bucket was moved out of HW sink.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 28-Sep-2016

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

### **Good Retail Practices - 36 - Insects, rodents & animals not present, outer openings protected**

This is a core item

**OBSERVATION:** The fly insect control device is located over prep tables, prep cooler in kitchen.

**CORRECTIVE ACTION(S):** Remove or relocate this device so that it is not over any food prep area. Correct By: 28-Sep-2016

**CODE CITATION:** 6-202.13 (B) Insect control devices shall be installed so that:

(1) The devices are not located over a FOOD preparation area; and

(2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and

SINGLE-USE ARTICLES.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** No handwashing signage provided at men's bathroom handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 28-Sep-2016

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The hoods above grill noted with accumulation of grease.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 07-Oct-2016

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Comments**

1. [Menu review and risk assessment conducted.](#)

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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