



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name VAULT (THE)	Facility Type Restaurant
Facility ID # BHEP-8CRP73	Facility Telephone # 608 486-1113
Facility Address 101 ROCK ST W ROCKLAND , WI 54653	
Licensee Name JAMES MERCER & DON LA BARRE	Licensee Address 101 W ROCK ST ROCKLAND , WI 54653

Inspection Information		
Inspection Type Routine	Inspection Date 05/11/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	40
walk-in freezer	-2
reach-in coolers	39, 37, 35, 32, 35, 36
reach-in freezer	2
bar bunker	38
prep top cooler	36, 41

Food Temperatures	
Description	Temperature (Fahrenheit)
pizza (cook)	205
chicken (walk-in cooler)	40
diced onions (prep top)	41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	100	ProPower Low Temp	sodium hypochlorite	
sanitizer buckets (2)	chemical	-	400, 200	Chlorinated Sanitizer	QA	
3 compartment sink (bar)			NSU	ProPower Quaternary Sanitizer		

Certified Manager		
Name MELODY A LEIS	Certificate # DOGD-9C39X8	Certificate Expiration 12/02/2018

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 # 5</p> <p>Risk/Intervention - 13 - Food separated and protected</p> <p>This is a priority item</p> <p>OBSERVATION: There are ready-to-eat (beverages, buns) stored under raw chicken, ground beef and "wet batter" in the walk-in cooler and garage refrigeration.</p>

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 11-May-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Raw chicken is being improperly thawed in pans of ice and water.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 11-May-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 - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: Burger sauce (4/8, 4/12) and ham steaks (5/2) in garage refrigeration have exceeded date marks.

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. Correct By: 11-May-2016

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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: The food slicer blade and food contact surfaces are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-May-2016

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be occupied by personal items during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 11-May-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]

Comments

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/18/2016

Person in Charge



Melody Leis

Sanitarian



Samuel Welch
(608) 785-9732



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Licensee Name JAMES MERCER & DON LA BARRE	Licensee Address 101 W ROCK ST ROCKLAND , WI 54653

Inspection Information		
Inspection Type Re-inspection	Inspection Date 05/25/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
walk-in freezer	
reach-in coolers	
reach-in freezer	
bar bunker	
prep top cooler	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine sanitizer buckets (2)	chemical					
3 compartment sink (bar)	chemical					

Certified Manager		
Name MELODY A LEIS	Certificate # DOGD-9C39X8	Certificate Expiration 12/02/2018

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: The food slicer blade and food contact surfaces are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-May-2016

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments

All items corrected from follow-up inspection. Contact Sam (785-9732) with questions.

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



Melody Leis

Sanitarian



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(608) 785-9732