



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WESTVIEW INN	Facility Type Restaurant
Facility ID # HSAT-7QWQBQ	Facility Telephone # 608 786-1336
Facility Address 174 S LEONARD ST S WEST SALEM , WI 54669	
Licensee Name GROTH CO INC	Licensee Address GROTH TIM 174 LEONARD STREET S WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date 06/30/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (back)	38
walk-in cooler (main)	34
reach-in coolers	39, 34
reach-in freezer	1, -4, 6
bar bunker	36

Food Temperatures	
Description	Temperature (Fahrenheit)
potatoes (cook)	161
cheesy broccoli soup (hold)	159

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (kitchen)	chemical	-	100	ProPower	sodium hypochlorite	
glasswasher (bar)	chemical	-	0	Low Temp Chlorinated Sanitizer	sodium hypochlorite	
glasswasher (corrected)	chemical	-	100	ProPower	sodium hypochlorite	
sanitizer spray bottles (2)	chemical	-	200	Low Temp Chlorinated Sanitizer	QA	
				ProPower		
				Low Temp Chlorinated Sanitizer		
				Nyco Table Time 200		

Certified Manager		
Name TIMOTHY D GROTH PEGGY J KLOTZ	Certificate # DOGD-9MKA9P DOGD-A5RCH4	Certificate Expiration 10/5/2019 3/2/2021

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 # 9

Risk/Intervention - 13 - Food separated and protected

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat foods (beverages, hams, cooked beef tips, peas) stored under raw cod, raw ground beef and raw eggs in the walk-in coolers.

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: 30-Jun-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 - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Boxes of cod, shredded cheese, salad, bag of potatoes, etc. are stored on the floor in the walk-in cooler and dry goods storage hallway.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 30-Jun-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: (3) At least 15 cm (6 inches) above the floor.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Garlic butter on counter is cold held at 59°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 30-Jun-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).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Sliced ham, macaroni salad, cut fruit, diced red onions, sliced cucumbers, etc. not provided with a date mark in walk-in coolers.

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: 30-Jun-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 item

OBSERVATION: (CORRECTED DURING INSPECTION): The ProPower Low Temp Chlorinated Sanitizer in the bar glass washer is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Concentration corrected to 100 PPM during inspection. Service unit and check sanitizer levels at start-up procedure every day, minimum. Correct

By: 30-Jun-2016

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration	Range	Minimum Temperature	mg/L
pH 10 or less	°C (°F)	pH 8 or less	°C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

OBSERVATION: The meat slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 30-Jun-2016

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

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

REPEAT OBSERVATION: Lights located in dry goods and hall storage, furnace storage room and serving line are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 07-Jul-2016

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at bar handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 30-Jun-2016

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient

temperatures. [Pf]

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at bar handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

Correct By: 30-Jun-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.

Comments

Re-inspection after 1 week. Contact Sam (785-9732) with questions. Risk assessment and menu review conducted at inspection. When non-NSF (National Sanitation Foundation or equivalent) equipment fails (i.e. Kenmore refrigerator on the server line), replacement equipment must be NSF-certified or equivalent.

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, 07/07/2016

Person in Charge

Inspection /c Scott Klos 6/30, computer failed, emailed to establishment 7/1/16

Sanitarian



**Samuel Welch
(608) 785-9732**



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Facility ID # HSAT-7QWQBQ	Facility Telephone # 608 786-1336
Facility Address 174 S LEONARD ST S WEST SALEM , WI 54669	
Licensee Name GROTH CO INC	Licensee Address GROTH TIM 174 LEONARD STREET S WEST SALEM , WI 54669

Inspection Information		
Inspection Type Follow Up	Inspection Date 07/07/2016	Total Time Spent

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

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (kitchen)	chemical	-	50	ProPower Loww Temp Chlorinated Sanitizer	sodium hypochlorite	
glasswasher (bar)	chemical					

Certified Manager		
Name	Certificate #	Certificate Expiration
TIMOTHY D GROTH	DOGD-9MKA9P	10/5/2019
PEGGY J KLOTZ	DOGD-A5RCH4	3/2/2021

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 # 4

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: Boxes of cod, shredded cheese, salad, bag of potatoes, etc. are stored on the floor in the walk-in cooler and dry goods storage hallway.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 30-Jun-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: (3) At least 15 cm (6 inches) above the floor.

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Sliced ham, macaroni salad, cut fruit, diced red onions, sliced cucumbers, etc. not provided with a date mark in walk-in coolers.

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: 30-Jun-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]

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

This is a priority foundation item

OBSERVATION: The meat slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 30-Jun-2016

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

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

OBSERVATION: Lights located in dry goods and hall storage, furnace storage room and serving line are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 07-Jul-2016

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Comments

All items corrected from routine 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



Tim Groth

Sanitarian



Samuel Welch
(608) 785-9732