



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WOODMANS	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TU2	Facility Telephone # 608 783-2233
Facility Address 9515 STATE RD ONALASKA , WI 54650-8609	
Licensee Name WOODMANS FOOD MARKET INC	Licensee Address 2631 LIBERTY LN JANESVILLE , WI 53545

Inspection Information		
Inspection Type Routine	Inspection Date 06/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (dairy)	35
walk-in cooler (meat)	30
walk-in cooler (meat/produce)	30
walk-in cooler (bakery)	36
walk-in cooler (vendor dairy)	34
walk-in freezer (dairy)	-26
walk-in freezer (bakery)	3
walk-in freezer (bakery 2)	-8
walk-in freezer (meat)	-7
reach-in coolers	37, 35
display coolers	37, 39, 35
bunker coolers	34, 40
reach-in freezers	-7, -5, -10, -2, 4, 1, 8, -9, -12, 9,
bunker freezers	-8, 7
produce display cooler	-1, 8, 2, 1, 10, 6, 8
bunker freezer (liquor dept)	50
reach-in cooler (beverage endcap)	46
	46

Food Temperatures	
Description	Temperature (Fahrenheit)
sprouts (produce display)	37
herb paste (produce display)	44
bratwurst (liquor dept bunker)	44
string cheese (beverage endcap)	48

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink (meat room)	chemical chemical	- -	100 400	Buckeye Sani-Q Buckeye Sani-Q	QA QA	
4 compartment sink (bakery)						

Certified Manager		
Name APRIL M CHURCH	Certificate # DOGD-8R3BPC	Certificate Expiration 04/01/2017

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.

Observed Violations
<p>Total # 4</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat foods (olives, juice, etc.) stored under raw ground sausage in the meat/produce walk-in cooler. 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: 08-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.</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item REPEAT OBSERVATION: Bagged salads/produce in shopping carts is cold held at 53°F, bratwurst in bunker freezer in liquor section is cold held at 44°F, string cheese in endcap reach-in cooler is cold held at 48°F and herb paste in produce display cooler is cold held at 44°F. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Refrigerate items labeled "Keep Refrigerated" (bagged salads) and service/adjust refrigeration units as needed. Correct By: 08-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 inrefrigerated 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).</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: The Buckeye Sani-Q sanitizer is not being used according to EPA registered label use instructions and is at 100 PPM. CORRECTIVE ACTION(S): Maintain sanitizer concentration at 150 - 400 PPM for food contact sanitizing per label instructions. Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 08-Jun-2016 Correct By: 08-Jun-2016 CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or</p>

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]

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

This is a core item

OBSERVATION: Lights located in bakery back stock are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 15-Jun-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

[Re-inspection after 1 week. Contact Sam \(785-9732\) with questions. Risk assessment conducted at inspection. Thorough sweeping in the walk-in freezers is needed.](#)

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, 06/15/2016

Person in Charge


April Church

Sanitarian



Samuel Welch
(608) 785-9732



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WOODMANS	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TU2	Facility Telephone # 608 783-2233
Facility Address 9515 STATE RD ONALASKA , WI 54650-8609	
Licensee Name WOODMANS FOOD MARKET INC	Licensee Address 2631 LIBERTY LN JANESVILLE , WI 53545

Inspection Information		
Inspection Type Follow Up	Inspection Date 06/15/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (dairy)	
walk-in cooler (meat)	38, 40
walk-in cooler (meat/produce)	48
walk-in cooler (bakery)	
walk-in cooler (vendor dairy)	
walk-in freezer (dairy)	
walk-in freezer (bakery)	
walk-in freezer (bakery 2)	
walk-in freezer (meat)	
reach-in coolers	
display coolers	
bunker coolers	
reach-in freezers	
bunker freezers	
produce display cooler	
bunker freezer (liquor dept)	
reach-in cooler (beverage endcap)	

Food Temperatures	
Description	Temperature (Fahrenheit)
string cheese (Ice Mountain endcap)	47
bratwurst, hot dogs (bunker freezers - liquor)	39, 41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink (meat room)	chemical	-	200	Buckeye	QA	
4 compartment sink (bakery)	chemical	-	150	Sani-Q	QA	
				Buckeye		
				Sani-Q		

Certified Manager

Name APRIL M CHURCH	Certificate # DOGD-8R3BPC	Certificate Expiration 04/01/2017
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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

REPEAT OBSERVATION: String cheese in endcap reach-in cooler is cold held at 47°F in the Ice Mountain reach-in cooler.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Service refrigeration units as needed. Correct By: 08-Jun-2016 Correct By: 15-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 unrefrigerated

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).

Corrected Hazards

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

Total # 2**4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

OBSERVATION: The Buckeye Sani-Q sanitizer is not being used according to EPA registered label use instructions and is at 100 PPM.

CORRECTIVE ACTION(S): Maintain sannitizer concentration at 150 - 400 PPM for food contact sanitizing per label instructions. Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 08-Jun-2016 Correct By: 08-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]

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

OBSERVATION: Lights located in bakery back stock are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 15-Jun-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

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions.

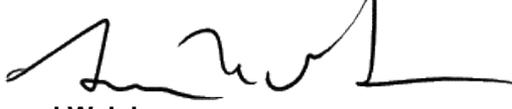
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/22/2016

Person in Charge


April Church

Sanitarian


Samuel Welch
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Licensee Name WOODMANS FOOD MARKET INC	Licensee Address 2631 LIBERTY LN JANESVILLE , WI 53545

Inspection Information		
Inspection Type Follow Up	Inspection Date 06/22/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (dairy)	
walk-in cooler (meat)	
walk-in cooler (meat/produce)	
walk-in cooler (bakery)	
walk-in cooler (vendor dairy)	
walk-in freezer (dairy)	
walk-in freezer (bakery)	
walk-in freezer (bakery 2)	
walk-in freezer (meat)	
reach-in coolers	
display coolers	
bunker coolers	
reach-in freezers	
bunker freezers	
produce display cooler	
bunker freezer (liquor dept)	
reach-in cooler (beverage endcap)	

Food Temperatures	
Description	Temperature (Fahrenheit)
string cheese (visicooler)	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink (meat room)	chemical					
4 compartment sink (bakery)	chemical					

Certified Manager		
Name	Certificate #	Certificate Expiration
APRIL M CHURCH	DOGD-8R3BPC	04/01/2017

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.

Observed Violations
Total # 0

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING</p> <p>This is a priority item</p> <p>OBSERVATION: String cheese in endcap reach-in cooler is cold held at 47°F in the Ice Mountain reach-in cooler.</p> <p>CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Service refrigeration units as needed. Correct By: 08-Jun-2016 Correct By: 15-Jun-2016</p> <p>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</p> <p>(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</p> <p>(2) At 5°C (41°F) or less. [P]</p> <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]</p> <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).</p>

Comments
All items corrected from last 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

April Church

Sanitarian

Samuel Welch
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