



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name AMERICAN LEGION POST 284	Facility Type Special Organization
Facility ID # HSAT-7QWJSG	Facility Telephone # 608 526-4444
Facility Address 419 1ST AVENUE W HOLMEN , WI 54636	
Licensee Name AMERICAN LEGION POST # 284	Licensee Address P O BOX 21 HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date May 21, 2018	Total Time Spent

Equipment Temperatures	
Description Walk in cooler GE refrigeration Edessa	Temperature (Fahrenheit) 41 39 39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine bar 3 compartment sink	high temperature chemical	pass 160 degree	nsu		QA

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 # 3

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is stored on the floor in the walk in cooler.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 21-May-2018

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 - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Food in walk in cooler has exceeded its date mark or is not provided with a date mark.

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: 21-May-2018

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]

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

This is a core item

OBSERVATION: The floor in kitchen and bar are missing tile.

CORRECTIVE ACTION(S): Maintain the physical facilities so they are in good repair at all times. Repair or replace floor tile. Correct By: 21-May-2018

CODE CITATION: 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

Comments:

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

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james hewitt

Sanitarian


Doug Schaefer
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