



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name AMERICAN LEGION POST 336	Facility Type Special Organization
Facility ID # HSAT-7QX3U9	Facility Telephone # 608 783-3300
Facility Address 731 SAND LAKE RD ONALASKA , WI 54650	
Licensee Name STRUCK KLANDRUD POST 336	Licensee Address 731 SAND LAKE RD ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date April 17, 2017	Total Time Spent

Equipment Temperatures	
Description refrigeration	Temperature (Fahrenheit) 41, 38

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

Certified Manager		
Name NEIL J MERRITT FELICIA L BURKHARDT	Certificate # KBRN-9E9PFG KBRN-A6YTDW	Certificate Expiration 10/30/2018 1/18/2021

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 # 4****Risk/Intervention - 09 - Food obtained from approved source**

This is a priority item

OBSERVATION: Food is obtained from an unapproved source, beef liver labeled not for sale from Steve's in Genoa does not have an inspection mark.

CORRECTIVE ACTION(S): Discard foods from unapproved source. Correct By: 17-Apr-2017

CODE CITATION: 3-201.11 (A) FOOD shall be obtained from sources that comply with LAW. [P]

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Turkey sandwich meat dated 3/26 in walk in cooler has exceeded its date mark. Egg salad not date marked in walk in cooler, ham, turkey, onions in True 2 door not date marked amd soups in freezer not date marked.

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: 17-Apr-2017

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

REPEAT OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at zero 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. Correct By: 17-Apr-2017

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: Slicer is visibly soiled and has hair on it.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 17-Apr-2017

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

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



Neil Merritt

Sanitarian



Doug Schaefer
(608) 785-9679