



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BARRE COUNTRY DINER	Facility Type Restaurant
Facility ID # ASTS-95ZR6F	Facility Telephone # 608 786-0665
Facility Address W4007 COUNTY ROAD O WEST SALEM , WI 54669	
Licensee Name BAHR'S DINER LLC	Licensee Address W4007 COUNTY ROAD O WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date March 8, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walkin Cooler	41
Freezer	f
True Pizza prep	41
Line Prep	38
Under counter cooler	35
True	39

Food Temperatures	
Description	Temperature (Fahrenheit)
soup cooling 45 minutes	110
gravy	156

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High Temp machine Sanitizer Bucket - kitchen	Heat Chemical	failed 160 degree	100		chlorine

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

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Foods in the walk in cooler were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The walk in freezer has food stored on the floor.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor.

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

REPEAT OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 08-Mar-2019

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Comments:

Discussed employee reporting of symptoms of illness.

Jamie Bahr is food safe certified.

Reinspection in one week for dish machine sanitizer check, fee applies.

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

Sanitarian



Jamie Bahr



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Re-inspection	Inspection Date March 18, 2019	Total Time Spent

Equipment Temperatures	
Description Walkin Cooler Freezer True Pizza prep Line Prep Under counter cooler True	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High Temp machine Sanitizer Bucket - kitchen	Heat Chemical	pass 160 degrees			

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.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection. Total # 1</p> <p>4-703.11 (B) - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING HOT WATER EXPOSURE TIME This is a priority item OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversable temperature indicator. CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 08-Mar-2019 CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or</p>

Comments:

Reinspection fee applies, invoice to be emailed.
Signatures on paper form, computer battery died.

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

Sanitarian

Doug Schaefer
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