



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BIG BOAR SMOKERS</b>	Facility Type <b>Mobile Restaurant</b>
Facility ID # <b>ASTS-98TJVC</b>	Facility Telephone # <b>608</b>
Facility Address <b>510 COMMERCE ST WEST SALEM , WI 54669</b>	
Licensee Name <b>BIG BOAR SMOKERS LLP</b>	Licensee Address <b>N5521 STATE RD 108 WEST SALEM , WI 54669</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>June 7, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Refrigeration - stand up cooler Freezer</b>	Temperature (Fahrenheit) <b>48 F</b>

<b>Food Temperatures</b>	
Description <b>pork hot hold Brisket hot hold cole slaw</b>	Temperature (Fahrenheit) <b>144 139 46/41</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer bottle	Chemical		>500/2		QA
3C sink	chemical		50 NSU		QA

<b>Certified Manager</b>		
Name <b>GERALD J BEYER</b>	Certificate # <b>KESG-9T5MS4</b>	Certificate Expiration <b>4/30/2019</b>

**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.

<b>Observed Violations</b>
<p><b>Total # 5</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no approved certified food manager for this establishment. <b>CORRECTIVE ACTION(S):</b> Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 05-Jul-2019 <b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER</p>

has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

### **Good Retail Practices - 39 - Wiping cloths: properly used and stored**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Wiping cloth used for wiping counters stored on spray bottle.

**CORRECTIVE ACTION(S):** Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 07-Jun-2019

**CODE CITATION:** 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Cold slaw in reach in is cold held at 46°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F

**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 - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**OBSERVATION:** Handwashing sink is not available at rest room.

**CORRECTIVE ACTION(S):** Relocate handwashing sink to facilitate handwashing by food employees. Correct By: 07-Jun-2019

**CODE CITATION:** 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [Pf]

### **Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** QA is not being used according to manufacturer's use directions.

**CORRECTIVE ACTION(S):** Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use.

**CODE CITATION:** 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

**Comments:**

Refrigerator was cleaned today, some foods warmed. This should be done at the base so food can be transferred to refrigeration.  
Trailer is not returning to base as required..

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



**Jessica Stofflet**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**