



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name BLUE MOON | Facility Type Restaurant |
| Facility ID # HSAT-7QX8KE | Facility Telephone # 608 781-6800 |
| Facility Address 716 2ND AVENUE N ONALASKA , WI 54650 | |
| Licensee Name LAKESIDE RESTAURANT INC | Licensee Address 716 2ND AVENUE N ONALASKA , WI 54650 |

| Inspection Information | | |
|-------------------------------|------------------------------------|------------------|
| Inspection Type Routine | Inspection Date January 5, 2018 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Salad bar | 38 |
| Turbo Air | 40 |
| True | 40 |
| True | 40 |
| True | 38 |
| True | 38 |
| Walk in | 40 |
| Glass door reach in | 37 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|-----------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| dish machine | high temperature | pass 160 degree | | | |
| glass washer bar | chemical | | 100 | | chlorine |
| 3 compartment bar | chemical | | nsu | | QA |
| sink (down) | | | | | |

| Certified Manager | | |
|--------------------------|------------------------------|--------------------------------------|
| Name ANTHONY J FOLEY | Certificate # KBRN-98DQYW | Certificate Expiration 04/22/2018 |

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 # 5

Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Drinking cup without cover was observed on the cook line.

CORRECTIVE ACTION(S): Provide approved beverage container in food preparation area.

CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 05-Jan-2018

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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

This is a core item

REPEAT OBSERVATION: Food in is stored on the floor in the walk in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 05-Jan-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.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice wand is improperly stored on the floor in the walk in freezer.

CORRECTIVE ACTION(S): Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor.

CODE CITATION: 4-903.11 (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

- (1) In a clean, dry location;
- (2) Where they are not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

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

This is a priority foundation item

REPEAT OBSERVATION: Working spray bottles not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 05-Jan-2018

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.

[Pf]

Comments:

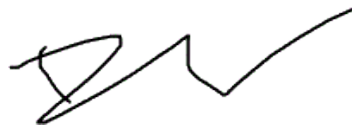
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Scott Nimitz

Sanitarian



Doug Schaefer
(608) 785-9679