



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name B'S PLACE	Facility Type Tavern
Facility ID # MWAS-B6FT55	Facility Telephone # 608 799-1996
Facility Address 102 N LEONARD ST WEST SALEM , WI 54669	
Licensee Name B'S PLACE LLC	Licensee Address 102 N LEONARD ST WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date February 27, 2020	Total Time Spent

Equipment Temperatures	
Description walk-in cooler reach-in coolers	Temperature (Fahrenheit) 41 40, 32

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	10	ProPower Low	sodium
dish machine	chemical	-	50	Temp Chlorinated	hypochlorite
(corrected)	chemical	-	25	Sanitizer	sodium
glass washer				ProPower Low	hypochlorite
				Temp Chlorinated	sodium
				Sanitizer	hypochlorite
				ProPower Low	
				Temp Chlorinated	
				Sanitizer	

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 # 2

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: The ProPower Low Temp Chlorinated Sanitizer is not being used according to EPA registered label use instructions and is at 10 PPM in the kitchen dish machine and 25 PPM in the bar glasswasher.

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. The kitchen dish machine sanitizer had lost strength and the machine dispensed 50 PPM when supplied with fresh sanitizer. Correct By: 27-Feb-2020

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 - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at employee restroom handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 27-Feb-2020

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

[Reinspection March 5, 2020 at 10 am. Call Sam \(785-9732\) with questions or to reschedule if needed.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 03/05/2020

Person in Charge



Sanitarian



Samuel Welch
(608) 785-9732



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Inspection Information		
Inspection Type Re-inspection	Inspection Date March 5, 2020	Total Time Spent

Equipment Temperatures	
Description walk-in cooler reach-in coolers	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	50	ProPower Low	sodium
glass washer	chemical	-	50	Temp Chlorinated Sanitizer	hypochlorite
				ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite

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

The following hazard(s) have been corrected since the last inspection.

Total # 2

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The ProPower Low Temp CHlorinated Sanitizer is not being used according to EPA registered label use instructions and is at 10 PPM in the kitchen dish machine and 25 PPM in the bar glasswasher.

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. The kitchen dish machine sanitizer had lost strength and the machine dispensed 50 PPM when supplied with fresh sanitizer. Correct By: 27-Feb-2020

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]

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(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

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(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]

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(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]

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided at employee restroom handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 27-Feb-2020

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

All violations corrected. [Contact Sam \(785-9732\) with questions.](#)

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



Stephanie Bentzen

Sanitarian



Samuel Welch
(608) 785-9732