



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CAFE D'VINE	Facility Type Restaurant
Facility ID # ASTS-95PS2N	Facility Telephone # 608 779-0411
Facility Address 9550 HWY 16 FRONTAGE RD ONALASKA , WI 54650	
Licensee Name STUDIO 16 INC.	Licensee Address 9550 US HWY 16 FRONTAGE RD ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date August 8, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
prep top cooler	37, 39
2 door reach-in cooler	35
2 door reach-in freezer	0
behind bar beverage coolers	35, 29
pie case	32

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	0	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	
dish machine (corrected)	chemical	-	50	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	
4 compartment sink (bar)	chemical	-	100	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	

Certified Manager		
Name DANIEL R ZAKEM	Certificate # CJEY-AEVL7C	Certificate Expiration 10/26/2017

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 - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Sliced ham (7/28) artichoke dip (7/26), etc. has exceeded its date mark or is not provided with a date mark.

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: 08-Aug-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

OBSERVATION: (CORRECTED DURING INSPECTION): The ProPower Low Temp Chlorinated Sanitizer is not being used according to EPA registered label use instructions and is at 0 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. The machine had not been primed after changing the sanitizer bucket. Machine now dispensing 50 PPM chlorine. Suggest training employees to prime machine chemicals and test chlorine at daily at startup. Correct By: 08-Aug-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]

Comments:

[Contact Sam \(785-9732\) with questions. Risk assessment conducted at inspection.](#)

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

Daniel Zakem

Sanitarian

Samuel Welch
(608) 785-9732