



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name CINDYS	Facility Type Restaurant
Facility ID # HSAT-7QWBHJ	Facility Telephone # 608 857-3691
Facility Address N8268 STATE ROAD 108 MINDORO , WI 54644	
Licensee Name CINDYS LLC	Licensee Address W5070 COUNTY RD T HOLMEN , WI 54636

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date April 12, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description Beer coolers True	Temperature (Fahrenheit) 38 36

<b>Food Temperatures</b>	
Description CT Burger CH tarter sauce true fridge	Temperature (Fahrenheit) 187 41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Kitchen 4C sink	chemical		200		Chlorine
bar 4C sink	chemical		NSU		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 - 06 - Hands cleaned and properly washed

This is a priority item

**OBSERVATION:** Employee observed not washing hands after touching face and then continuing to handle RTE foods .

**CORRECTIVE ACTION(S):** Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 12-Apr-2019

**CODE CITATION:** 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]
- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves for working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

### Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

**REPEAT OBSERVATION:** Employee observed handling burger buns with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 12-Apr-2019

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

### Risk/Intervention - 13 - Food separated and protected

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat foods stored under raw burger patties on the top shelf of the reach in cooler in storage room.

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 12-Apr-2019

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
  - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
  - (b) Cooked READY-TO-EAT FOOD; [P]
  - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

### Comments:

[Discussed employee health](#)

[Reviewed menu for consumer advisory](#)

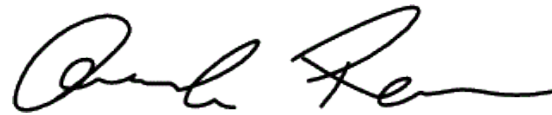
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Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

  
Cindy Thompson

  
Amanda Ramos  
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