



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CONEY ISLAND STATION - WEST SALEM	Facility Type Restaurant
Facility ID # HSAT-7QWKHN	Facility Telephone # 608 786-0762
Facility Address 83 BUOL ROAD #2 WEST SALEM , WI 54669	
Licensee Name CONEY ISLAND INC	Licensee Address CHRIS KAPELLAS 114 4TH STREET SOUTH LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 9, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	34
walk-in freezer	-4
reach-in coolers	33, 41
reach-in freezer	1

Food Temperatures	
Description	Temperature (Fahrenheit)
french fries (hold)	148
hot dogs (hold)	145, 153, 138
cheese sauce (hold)	158
bratwurst & sauerkraut (hold)	139
chili sauce (hold)	150, 140
soups (hold)	149, 149, 135
diced onions (counter)	65
shredded cheese (counter)	48

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	50	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	
wiping bucket	chemical	-	0	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	
wiping bucket (corrected)	chemical	-	200	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	

Certified Manager		
Name JAMES T KAPELLAS	Certificate # DOGD-9FWBEL	Certificate Expiration 4/20/2019

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 # 4

Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties

This is a priority foundation item

OBSERVATION: There is no designated person in charge (PIC) available at the time of inspection.

CORRECTIVE ACTION(S): A person in charge shall be provided on premises at all times during hours of operation. Correct By: 09-Jun-2017

CODE CITATION: 2-101.11 The PERMIT/LICENSE HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation. [Pf]

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 in bucket with no sanitizer.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. ProPower Low Temp Chlorinated Sanitizer added to adjust concentration to 200 ppm. Correct By: 09-Jun-2017

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: Diced onions (65°F) and shredded cheese (48°F) are held on the counter at room temperature without a Time as Public Control Plan (TPHC).

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F or develop a TPHC for exceptions. Correct By: 09-Jun-2017

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 - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: Sliced gyro meat ("6/1/17") in the reach-in cooler and ham & bean soup ("5/24/17") in the walk-in cooler have exceeded their date marks. Numerous items (diced tomatoes, chili sauce, sliced ham, diced onions, opened hot dogs, cooked green beans, meatballs and ham & bean soup) are 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: 09-Jun-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]

Comments:

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions. Discussed cooling methods to cool diced onions to below 41°F in 4-hours. Shanna also completed a Time as Public Health Control Plan (TPHC) for onions, shredded cheese and utensils kept on prep counter.

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, 06/16/2017

Person in Charge



Shanna Koller

Sanitarian



Samuel Welch
(608) 785-9732



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Inspection Information		
Inspection Type Follow Up	Inspection Date June 23, 2017	Total Time Spent

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

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical					
wiping bucket	chemical					
wiping bucket (corrected)	chemical					

Certified Manager		
Name JAMES T KAPELLAS	Certificate # DOGD-9FWBEL	Certificate Expiration 4/20/2019

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 # 3

2-101.11 - ASSIGNMENT

This is a priority foundation item

OBSERVATION: There is no designated person in charge (PIC) available at the time of inspection.

CORRECTIVE ACTION(S): A person in charge shall be provided on premises at all times during hours of operation. Correct By: 09-Jun-2017

CODE CITATION: 2-101.11 The PERMIT/LICENSE HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation. [Pf]

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

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CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F or develop a TPHC for exceptions. Correct By: 09-Jun-2017

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

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(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).

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Sliced gyro meat ("6/1/17") in the reach-in cooler and ham & bean soup ("5/24/17") in the walk-in cooler have exceeded their date marks. Numerous items (diced tomatoes, chili sauce, sliced ham, diced onions, opened hot dogs, cooked green beans, meatballs and ham & bean soup) are 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: 09-Jun-2017

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(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]

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



James Kapellas

Sanitarian



Samuel Welch
(608) 785-9732