



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name COZY COFFEE	Facility Type Restaurant
Facility ID # MWAS-B6FRMQ	Facility Telephone # 608 399-3042
Facility Address 515 AMY DR HOLMEN , WI 54636	
Licensee Name MT COZY COFFEE LLC	Licensee Address 515 AMY DR HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date March 12, 2019	Total Time Spent

Equipment Temperatures	
Description silver king	Temperature (Fahrenheit) 38
superior	38
beverage air	37

Food Temperatures	
Description chili hot hold	Temperature (Fahrenheit) 167

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 C sink			0/400		QA

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
<p>Total # 5</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat food stored under raw shell eggs in Superior reach in cooler. 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. 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.</p>

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice cream dippers was improperly stored in pitcher of water.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F.

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

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 on counter.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The QA is not being used according to EPA registered label use instructions and is at 0 PPM in 3C sink and wiping pails.

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.

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: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 12-Apr-2019

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

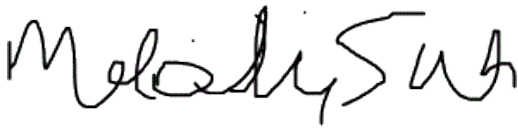
Comments:

[Melodie is ServSafe certified.](#)

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



Melodie Sciborski



Doug Schaefer
(608) 785-9679



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Licensee Name MT COZY COFFEE LLC	Licensee Address 515 AMY DR HOLMEN , WI 54636

Inspection Information		
Inspection Type Re-inspection	Inspection Date March 18, 2019	Total Time Spent

Equipment Temperatures	
Description silver king superior beverage air	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 C sink			300		QA
wiping pail			300		QA

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
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>5-202.12 (C) - HANDWASHING SINKS, INSTALLATION - NON-HAND OPERATED</p> <p>This is a core item</p> <p>OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.</p> <p>CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 12-Apr-2019</p> <p>CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:</p> <p>(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.</p> <p>(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.</p>

Comments:
Hand sink in kitchen and coffee work station have hands free faucet installed.

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.

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