



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name DON & NELLS LOG CABIN # 1	Facility Type Restaurant
Facility ID # HSAT-7QX643	Facility Telephone # 608 486-4437
Facility Address N4697 STATE ROAD 162 RD BANGOR, WI 54614	
Licensee Name LABARRE DONALD L	Licensee Address W1911 JONES RD BANGOR, WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date April 2, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar Refrigeration	38
Walk in freezer	FN
Gibson fridge/freezer	40/FN
Walk in cooler	32

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		300	Devere	QA

Certified Manager		
Name DEBRA P MCCLINTOCK	Certificate # KBRN-9AAMVM	Certificate Expiration 06/18/2018

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 # 5

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: There are ready-to-eat cheeses and condiments stored under raw hamburger meat in Gibson stand up fridge and bar mini fridge.

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: 03-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.

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Various foods are stored on the floor in the walk in cooler and freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 03-Apr-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

REPEAT OBSERVATION: Food in walk in freezer is subject to potential contamination by condensation dripping from ceiling.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 10-Apr-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink observed to be used for cleaning dishes during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 03-Apr-2019

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Some tiles in the bar are missing and replaced with wood.

CORRECTIVE ACTION(S): Provide floor tiles that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 01-May-2019

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Comments:

Re-inspection for proper storage of raw and RTE foods and food being stored on the ground and condensation leak from top of freezer will be 4/9/19. Fee will apply

Discussed setting up sanitizer properly

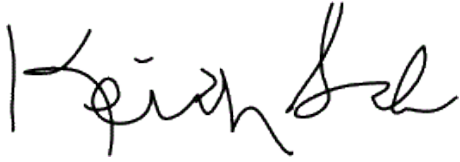
Discussed adding a consumer advisory to the menu through Bud Light or refusing customers anything undercooked.

Doug was here

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



keith schlaver



Amanda Ramos
(608) 785-9771