



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name DRUGANS CASTLE MOUND	Facility Type Restaurant
Facility ID # HSAT-7QWQBE	Facility Telephone # 608 526-4144
Facility Address W7665 SYLVESTER RD HOLMEN , WI 54636	
Licensee Name DRUGANS CASTLE MOUND INC	Licensee Address W7665 SYLVESTER RD HOLMEN , WI 54636

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date May 17, 2018	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Bnqt Delfield	46 not in use
Bnqt walk in	39
Randell	39
Delfield	39
walk in	40
Bnqt Randell	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine (main)	chemical		100		chlorine
dish machine (catering)	chemical		100		chlorine
dish machine (downstairs)	chemical		50		chlorine
4 compartment bar sink (main)	chemical		nsu		QA
4 compartment bar sink (catering)	chemical		nsu		QA
4 compartment bar sink (golf)	chemical		nsu		QA

<b>Certified Manager</b>		
Name JASON P BALSAMO	Certificate # DOGD-8SXA7X	Certificate Expiration 6/5/2017

**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 # 3**

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

This is a core item

**OBSERVATION:** Food items are stored on the floor in the walk in freezer.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 17-May-2018

**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.

**Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Bowtie pasta in walk in cooler 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.

**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 - 23 - Consumer advisory provided for raw or undercooked foods**

This is a priority foundation item

**OBSERVATION:** No consumer advisory provided or the consumer advisory on menu is missing disclosure of items.

**CORRECTIVE ACTION(S):** Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 17-May-2018

**CODE CITATION:** 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

- (1) Regarding the safety of these items, written information is available upon request; [Pf]
- (2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or
- (3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

**Comments:**

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



**Jason Balsamo**



**Doug Schaefer**  
**(608) 785-9679**