



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FEATURES SPORTS BAR & GRILL	Facility Type Restaurant
Facility ID # HSAT-7QWP5M	Facility Telephone # 608 526-3600
Facility Address 504 N HOLMEN DR HOLMEN , WI 54636	
Licensee Name JAMES STEINBRINK	Licensee Address 504 N HOLMEN HOLMEN , WI 54636

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

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Halo Heat	205
Pepsi slide door	40
True prep top	36
Continental prep top	32
Drawer cooler	38
Beer cooler in bar	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Diced tomatoes, CH salad bar	36
Soup HH	173
Fried fish CT	155
Cottage cheese, CH Pepsi cooler	45
Coleslaw, CH Pepsi cooler	43
Macaroni sauce, CH prep top	40
Baked potatoes HH	166
Chili, HH crockpot	160
Burger, CT	185
diced tomatoes, CH prep top	40
Shrimp, CH bar cooler	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine (kitchen)	chemical		100		Chlorine
dish machine (bar)	chemical		50		Chlorine
wiping clothes	chemical		200		QA
spray bottle	chemical		200		QA
3 Comp sink	chemical		100		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

Total # 5

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice is subject to potential contamination by mold in the ice machine.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Cottage cheese and coslaw in Pepsi slide door cooler is cold held at 45 and 43°F respectively.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 02-May-2019

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 02-May-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: Female bathroom is not provided with a covered waste receptacle.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 02-May-2019

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at public bathroom handwashing sink and handwashing sink near dish pit.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 02-May-2019

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

[Discussed employee health](#)

[Discussed copper mugs](#)

[Joint inspection with Aron](#)

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



James Steinbrink



Amanda Ramos
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