



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name FESTIVAL FOODS | Facility Type Large Potentially Hazardous |
| Facility ID # MWAS-ARJLRH | Facility Telephone # 833 605-6924 |
| Facility Address 123 HALE DR HOLMEN , WI 54636 | |
| Licensee Name SKOGEN'S FOODLINER INC. | Licensee Address 3800 E EMERALD DR ONALASKA , WI 54650 |

| Inspection Information | | |
|-----------------------------------|---|------------------|
| Inspection Type Routine | Inspection Date November 15, 2017 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|---------------------------------------|
| Description | Temperature (Fahrenheit) |
| Produce display | 39, 42, 40, 39, 37 |
| Produce walk in cooler | 39 |
| Deli | 40, 40, 42, 39, 39, 40, 40, 39, 36 39 |
| Deli walk in cooler | 40 |
| Meat coolers | 34, 38 |
| Meat display | 34, 32, 34, 38, 38, 38, 38 |
| Meat bunkers | 40, 41, 38, 41, 39, 36, |
| Door coolers | 41, 39, 38, 36, 39 |
| Dairy walk in | 36 |

| Food Temperatures | |
|--------------------------|-----------------------------------|
| Description | Temperature (Fahrenheit) |
| chicken ct | 180, 177, 201 |
| hot holding | 147, 150, 137, 148, 137, 155, 156 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|-----------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| deli dish machine | high temp | pass 160 degree | 250 | | QA | |
| bakery dish machine | high temp | pass 160 degree | 300 | | QA | |
| meat room 3 C sink | chemical | | 300 | | QA | |
| bakery | sanitizer pail | | 300 | | QA | |
| deli | sanitizer pail | | 300 | | QA | |
| deli 3 C | | | | | | |
| bakery 3C | | | | | | |

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: (CORRECTED DURING INSPECTION): There are ready-to-eat produce stored under raw shell eggs in deli walk in.

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.

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

This is a core item

OBSERVATION: Food is subject to potential contamination by excessive condensate in blast chiller and walk in freezer.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 15-Nov-2017

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Hot ham station is visibly soiled in produce store room.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Clean and sanitize prior to storage. Correct By: 15-Nov-2017

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

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

This is a priority foundation item

OBSERVATION: Handwashing sink observed to be obstructed during inspection and is unavailable for proper handwashing in produce, floral, and meat.

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

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]

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

This is a priority foundation item

OBSERVATION: No single-use toweling in dispenser at handwashing sink for hand drying in deli/sushi area.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 15-Nov-2017

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments:

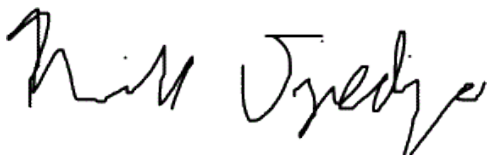
Discussed posting store permit and Servsafe certificates.

Discussed employee health reporting.

No tasting in liquor area.

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



Nick Dziedzic

Sanitarian



Doug Schaefer
(608) 785-9679