



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name HANSEN'S IGA | Facility Type Large Potentially Hazardous |
| Facility ID # ASTS-8S5TW7 | Facility Telephone # 608 786-9922 |
| Facility Address 635 W CITY HIGHWAY 16 WEST SALEM , WI 54669 | |
| Licensee Name HANSEN'S IGA INC | Licensee Address PO 160 BANGOR , WI 54614 |

| Inspection Information | | |
|-----------------------------------|--|------------------|
| Inspection Type Routine | Inspection Date February 5, 2020 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler (deli) | 32 |
| walk-in cooler (produce) | 39 |
| walk-in cooler (dairy) | 38 |
| walk-in cooler (meat) | 32 |
| walk-in freezer | FN |
| reach-in coolers | 39.5/36.5/35/38 |
| reach-in freezers | FN/FN/FN/FN/FN |
| bunker coolers | 38/41/35/37/39/35 |
| Fresh display | 32/38 |
| deli cases | 36/35 |
| bunker freezer | FN |
| walk-in freezer (dairy) | FN |
| Fruit display | 38/39/41 |
| HH Units | 170/163 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Chicken, CT | 175 |

| Warewashing Info | | | | | |
|------------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 compartment sink (deli) | chemical | | NSU | | |
| 3 compartment sink (produce) | chemical | | NSU | | |
| 3 compartment sink (meat) | chemical | | NSU | | |
| spray bottle (deli) | | | 200 | | QA |
| spray bottle (meat room) | | | 200 | | QA |

Certified Manager

| | | |
|---------------------------|------------------------------|------------------------------------|
| Name DANIELLE L BAXTER | Certificate # KBRN-9VMRJX | Certificate Expiration 3/3/2020 |
|---------------------------|------------------------------|------------------------------------|

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 # 1

Risk/Intervention - 13 - Food separated and protected

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Tenderized or ground meats are stored above whole meat cuts in walk in meat cooler and meat display case. Corrected by rearranging items.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

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



Danielle Baxter



Amanda Ramos
(608) 785-9771