



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HANSEN'S IGA	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5SFH	Facility Telephone # 608 486-2049
Facility Address 1800 COMMERCIAL BANGOR, WI 54614	
Licensee Name HANSEN'S IGA INC	Licensee Address 1800 COMMERCIAL ST BANGOR, WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date September 23, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler (deli)	38
Walk-in cooler (meat)	32
Walk-in cooler (dairy)	37
Walk-in freezer (deli)	FN
Walk-in freezer (meat)	FN
Walk-in cooler (produce)	39
Discount bunker	39/40/42
Dairy Bunkers	44/41/36/38
Smoked meat bunker	42/41/40
Meat bunkers	39/41/40/39/41/38/44
Produce bunkers	38/35/41/39/38
Deli bunker	36/37.5
Reach in cooler (deli)	41
Pepsi coolers	31/28/29/39/36/33/33
Ice cream bunker	FN
Frozen aisle	FN/FN/FN/FN/FN
HH bunker (deli)	179
Yogurt Display	41/42

Food Temperatures	
Description	Temperature (Fahrenheit)
Eggs, CH dairy bunkers	45/44/46
Gallon Milk, CH dairy bunkers	46/49/44
Sausages, CH meat bunker	45

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink (deli)	chemical		300		QA
3 compartment sink (meat)	chemical		NSU		
3 compartment sink (produce)	chemical		NSU		QA
spray bottle			400		

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.

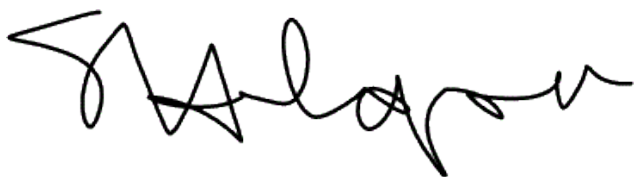
Observed Violations
<p>Total # 2</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Milk/eggs in dairy bunkers and sausage in meat bunker is cold held at 46/49/44°F (milk), 45/44/46 F (eggs), and 45 F (sausage). Corrected by rearraging products to coldest point of bunker. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 23-Sep-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).</p> <p>Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: The floor in the various locations throughout store has 2 inch deep/4 inch wide holes without covers. Discussed that caps will be put into place. CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 23-Oct-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.</p>

Comments:
<p>CFM: Mary Kendrick 3/15/21 Jason Hutzler 6/14/22 Discussed bug zap location.</p>

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



Amanda Ramos
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