



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name HUNTERS LAST CHANCE LLC	Facility Type Restaurant
Facility ID # HSAT-7QXNDU	Facility Telephone # 608 786-0256
Facility Address 140 LEONARD ST S WEST SALEM , WI 54669	
Licensee Name HUNDT DAVID H	Licensee Address 140 LEONARD STREET S WEST SALEM , WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date May 2, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	35
reach-in cooler	40
reach-in freezers	-7, 0, 0, -3
prep top cooler	38
bar bunkers	23, 27
tapper cooler	35

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
chopped ham (prep top)	36
shredded mozz (prep top)	33
sliced onions (prep top)	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink (kitchen)	chemical	-	50	BTF Chlor-Tabs	chlorine
3 compartment sink (bar)	chemical	-	100	BTF Chlor-Tabs	chlorine

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
DAVID H HUNDT	DOGD-9KN9F3	8/16/2019
BRADY B HUNDT	KBRN-9QTMJZ	7/7/2019

**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.

<b>Observed Violations</b>
<b>Total # 8</b>
<b>Risk/Intervention - 21 - Proper date marking and disposition</b> This is a priority item

**OBSERVATION:** Weiners, chicken breasts and canned refried beans are 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. Correct By: 02-May-2019

**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]

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** Chlorine test strips are not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 09-May-2019

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

**OBSERVATION:** There is no hot water at kitchen handwashing sink.

**CORRECTIVE ACTION(S):** Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 09-May-2019

**CODE CITATION:** 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

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

This is a core item

**REPEAT OBSERVATION:** Handwashing sink is not non-hand operated. Install non-hand operated handles/faucet on bar hand sink. See handout provided.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 09-May-2019

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

- (1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.
- (2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** No air gap provided on bar ice bin.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 09-May-2019

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** There is no floor-mounted service sink provided in food establishment.

**CORRECTIVE ACTION(S):** Provide at least 1 floor-mounted service sink or curbed cleaning facility. Correct By: 01-Nov-2019

**CODE CITATION:** 5-203.13 (A) Except as specified in ¶ (C) of this section, at least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

(C) An alternative method may be APPROVED by the DEPARTMENT.

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

This is a core item

**OBSERVATION:** No handwashing signage provided at bar handwashing sink.

**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.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION:** Working containers of cleaning chemical (purple) not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers (spray bottles) with contents. Correct By: 02-May-2019

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

**Comments:**

[Re-inspection in after 1 week. Contact Sam \(785-9732\) when corrected or with questions.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/09/2019

Person in Charge

Sanitarian



**Nancy Horstmann**



**Samuel Welch**  
**(608) 785-9732**



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Facility Address 140 LEONARD ST S WEST SALEM , WI 54669	
Licensee Name HUNDT DAVID H	Licensee Address 140 LEONARD STREET S WEST SALEM , WI 54669

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date May 9, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description walk-in cooler reach-in cooler reach-in freezers prep top cooler bar bunkers tapper cooler	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink (kitchen)	chemical				
3 compartment sink (bar)	chemical				

<b>Certified Manager</b>		
Name DAVID H HUNDT BRADY B HUNDT	Certificate # DOGD-9KN9F3 KBRN-9QTMJZ	Certificate Expiration 8/16/2019 7/7/2019

**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 - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

**REPEAT OBSERVATION:** Handwashing sink is not non-hand operated. Install non-hand operated handles/faucet on bar hand sink. See handout provided.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 09-May-2019

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

## Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

**Total # 7**

### 5-203.13 - PLUMBING - SERVICE SINK

This is a core item

**OBSERVATION:** There is no floor-mounted service sink provided in food establishment.

**CORRECTIVE ACTION(S):** Provide at least 1 floor-mounted service sink or curbed cleaning facility. Correct By: 01-Nov-2019

**CODE CITATION:** 5-203.13 (A) Except as specified in ¶ (C) of this section, at least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

(C) An alternative method may be APPROVED by the DEPARTMENT.

### 5-202.12 (A) - HANDWASHING SINKS, INSTALLATION - WATER TEMPERATURE

This is a priority foundation item

**OBSERVATION:** There is no hot water at kitchen handwashing sink.

**CORRECTIVE ACTION(S):** Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 09-May-2019

**CODE CITATION:** 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

### 3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

**OBSERVATION:** Weiners, chicken breasts and canned refried beans are 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. Correct By: 02-May-2019

**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]

### 5-202.13 - PLUMBING - BACKFLOW PREVENTION - AIR GAP

This is a priority item

**OBSERVATION:** No air gap provided on bar ice bin.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 09-May-2019

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**6-301.14 - HANDWASHING SIGNAGE**

This is a core item

**OBSERVATION:** No handwashing signage provided at bar handwashing sink.

**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.

**4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

This is a priority foundation item

**OBSERVATION:** Chlorine test strips are not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 09-May-2019

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**7-102.11 - TOXIC SUBSTANCES - IDENTIFYING INFORMATION, PROMINENCE - COMMON NAME-WORKING CONTAINER**

This is a priority foundation item

**OBSERVATION:** Working containers of cleaning chemical (purple) not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers (spray bottles) with contents. Correct By: 02-May-2019

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

**Comments:**

[Finish sealing around utility sink, as discussed. Contact Sam \(785-9732\) when corrected or with questions.](#)

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

**Brady Hundt**

**Samuel Welch  
(608) 785-9732**