



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JACQLONS	Facility Type Restaurant
Facility ID # HSAT-7QWADF	Facility Telephone # 608 852-9698
Facility Address 512 MAIN ST S HOLMEN , WI 54636	
Licensee Name HAUSER JACQLYNN	Licensee Address 512 MAIN ST HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date January 15, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Ustar	41
Aurora	41
Prep top	41
Walk in cooler	34
6 freezers	frozen
True	35

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold chicken	140
soup	143

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
kitchen	chemical		50		chlorine
wiping solution	I		300		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 # 2

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat bologna stored with raw beef tips in walk in cooler.

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.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Bologna and chicken items in walk in cooler has exceeded its 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.

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]

Comments:

[Jacqlynn Hauser ServSafe certified.](#)

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



Doug Schaefer
(608) 785-9679