



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name JIM DANDY'S	Facility Type Restaurant
Facility ID # ASTS-9M9RBF	Facility Telephone # 608 797-3148
Facility Address 201 STATE 16E WEST SALEM , WI 54669	
Licensee Name JC YOUNG ENTERPRISES LLC	Licensee Address 1007 E 3RD AVE HOLMEN , WI 54636

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 10/29/2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach-in cooler	34
prep top cooler	38
under counter cooler	37
drawer cooler	34
ice cream bunker	-5
reach-in freezer	-1

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
wild rice soup (hold)	153
soft serve mix (hoppers)	39, 36

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical	-	300	EcoLab 146	QA
wiping bucket	chemical	-	200	Multi-Quat	QA
				EcoLab 146	
				Multi-Quat	

<b>Certified Manager</b>		
Name JAMES M YOUNG	Certificate # KBRN-8WDMFM	Certificate Expiration 05/23/2017

**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>
<p><b>Total # 2</b></p> <p><b>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed</b> This is a core item</p> <p><b>OBSERVATION:</b> Bare hand contact plan has not been approved prior to use or is not being followed.</p> <p><b>CORRECTIVE ACTION(S):</b> Approval from the regulatory authority shall be obtained prior to implementing a bare hand contact plan and once approved the plan shall be implemented and followed by management and employees. Correct By: 26-Nov-2015</p> <p><b>CODE CITATION:</b> 3-301.11 (D) FOOD EMPLOYEES not serving HIGHLY SUSCEPTIBLE POPULATION, may contact exposed, READY-TO-EAT FOOD with their bare hands if:</p>

- (1) The PERMIT HOLDER obtains prior APPROVAL from the REGULATORY AUTHORITY;
- (2) Written procedures are maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that include:
  - (a) For each bare hand contact procedure, a listing of the specific READY-TO-EAT FOODS that are touched by bare hands,
  - (b) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under §§ 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
  - (3) A written EMPLOYEE health policy that details how the FOOD ESTABLISHMENT complies with §§ 2-201.11, 2-201.12, and 2-201.13 including:
    - (a) Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD as specified under ¶ 2-201.11 (A),
    - (b) Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge their responsibilities as specified under ¶ 2-201.11 (E) and (F), and
    - (c) Documentation that the PERSON IN CHARGE acknowledges the responsibilities as specified under ¶¶ 2-201.11 (B), (C) and (D), and §§ 2-201.12 and 2-201.13;
  - (4) Documentation that FOOD EMPLOYEES acknowledge that they have received training in:
    - (a) The RISKS of contacting the specific READY-TO-EAT FOODS with bare hands,
    - (b) Proper handwashing as specified under § 2-301.12,
    - (c) When to wash their hands as specified under § 2-301.14,
    - (d) Where to wash their hands as specified under § 2-301.15,
    - (e) Proper fingernail maintenance as specified under § 2-302.11,
    - (f) Prohibition of jewelry as specified under § 2-303.11, and
    - (g) Good hygienic practices as specified under §§ 2-401.11 and 2-401.12;
  - (5) Documentation that hands are washed before FOOD preparation and as necessary to prevent cross contamination by FOOD EMPLOYEES as specified under §§ 2-301.11, 2-301.12, 2-301.14, and 2-301.15 during all hours of operation when the specific READY-TO-EAT FOODS are prepared;
  - (6) Documentation that FOOD EMPLOYEES contacting READY-TO-EAT FOOD with bare hands use two or more of the following control measures to provide additional safeguards to HAZARDS associated with bare hand contact:
    - (a) Double handwashing,
    - (b) Nail brushes,
    - (c) A hand antiseptic after handwashing as specified under § 2-301.16,
    - (d) Incentive programs such as paid sick leave that assist or encourage FOOD EMPLOYEES not to work when they are ill, or
    - (e) Other control measures approved by the REGULATORY AUTHORITY; and
  - (7) Documentation that corrective action is taken when Subparagraphs (D) (1) to (6) of this section are not followed.

Note: Workers and consumers exposed to latex gloves and other products containing natural rubber latex may develop allergic reactions such as skin rashes; hives; nasal, eye, or sinus symptoms; asthma; and (rarely) shock.

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

This is a core item

**OBSERVATION:** Handwashing sink is not non-hand operated.

**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. Wrist blade handles are present and to be installed. Correct By: 26-Nov-2015

**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.

**Comments**

Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection. Bare hand contact plan to be provided.

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



**Jim Young**

Sanitarian



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