



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name JOLIVETTE FAMILY FARMS	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6NZT	Facility Telephone # 608 786-0432
Facility Address W3452 STATE RD 16 WEST SALEM , WI 54669	
Licensee Name JOLIVETTE FAMILY FARMS INC	Licensee Address W3452 STATE RD 16 WEST SALEM , WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 17, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Freezers	F
Front display cooler right	42
True Kitchen refrig - stand up cooler	39
Ice cream freezer	F

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Develed Eggs	46

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		nsu		chlorine

**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 # 7</b></p> <p><b>Risk/Intervention - 09 - Food obtained from approved source</b> This is a core item <b>OBSERVATION:</b> Eggs were obtained from an unapproved source. Ungraded St Brigid's Meadows. <b>CORRECTIVE ACTION(S):</b> Verify that the eggs are from a processor and graded. Obtain eggs from an approved source. Correct By: 17-Jan-2020 <b>CODE CITATION:</b> EGGS shall be: (1) From an egg handler complying with the requirements of ATCP 88 and holding a FOOD PROCESSING PLANT license under s. 97.29, Stats., (2) From an egg handler complying with the LAW of another state, or (3) Sold directly to the consumer by an egg producer exempted under s.97.28, Stats., and s. ATCP 88.02 and selling nest-run or washed, candled, graded, sized, or packaged eggs from a flock of not more than 150 laying birds owned by the producer.3-201.11 (H)</p>

### **Risk/Intervention - 13 - Food separated and protected**

This is a priority item

**OBSERVATION:** There are ready-to-eat pickled herring stored under raw shell eggs in the 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. Correct By: 17-Jan-2020

**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.

### **Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** Large amount of food stored on the floor in the walk in freezer.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 17-Jan-2020

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Develed eggs in left cooler is cold held at 46°F.

**CORRECTIVE ACTION(S):** Moved to walk in cooler. Maintain cold potentially hazardous foods at or below 41°F

**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).

### **Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Packaged honey (small) is not labeled.

**CORRECTIVE ACTION(S):** Packaged foods shall be labeled as required by law. Correct By: 17-Jan-2020

**CODE CITATION:** 3-602.11 (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 — Food labeling, and 9 CFR 317 — Labeling, marking devices, and containers.

### **Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

**OBSERVATION:** Wood used for food storage on shelving in walk in cooler and freezer..

**CORRECTIVE ACTION(S):** Remove wood used for food contact surfaces unless otherwise approved for use. Correct By: 17-Jan-2020

**CODE CITATION:** 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

- (1) Untreated wood containers; or
- (2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.

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

This is a core item

**OBSERVATION:** No handwashing signage provided at rest room handwashing sinks.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 17-Jan-2020

**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.

**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



**Jessica Griggs**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**