



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name KATE'S NORTH LLC	Facility Type Restaurant
Facility ID # MWAS-AYFP6K	Facility Telephone # 608 317-4492
Facility Address 614 MAIN ST HOLMEN , WI 54636	
Licensee Name KATE'S NORTH LLC	Licensee Address P.O. BOX 725 LA CROSSE , WI 54602

<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	42
True	38
Freezer	f
Freezer	f
Drawer	42
White	38
Aurora	42

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine			50		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 # 8</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no approved certified food manager for this establishment. <b>CORRECTIVE ACTION(S):</b> Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 30-May-2019 <b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11. (2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this</p>

chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting**

This is a priority foundation item

**OBSERVATION:** Person in charge is unable to demonstrate knowledge regarding employee illness signs and symptoms and/or reporting requirements required either by the person in charge or employees.

**CORRECTIVE ACTION(S):** Obtain training on foodborne illness signs and symptoms and reporting required by the person in charge. Provide training to employees regarding their responsibility in reporting foodborne illness signs and symptoms to the person in charge. Correct By: 02-May-2019

**CODE CITATION:** 2-102.11 - Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]

(B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; [Pf] or

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12–101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]

(2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]

(3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]

(4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]

(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]

(6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:

(a) Cross contamination, [Pf]

(b) Hand contact with READY-TO-EAT FOODS, [Pf]

(c) Handwashing, [Pf] and (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]

(9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]

(10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:

(a) Sufficient in number and capacity, [Pf] and

(b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]

(11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT; [Pf]

(12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]

(13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]

(14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]

(15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]

(16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:

(a) FOOD EMPLOYEE, [Pf]

(b) CONDITIONAL EMPLOYEE, [Pf]

(c) PERSON IN CHARGE, [Pf]

(d) REGULATORY AUTHORITY; [Pf] and

(17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with

**Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting**

This is a priority item

**OBSERVATION:** Person in charge has not informed or required food employees to report signs, symptoms, or diagnosis of foodborne illness.

**CORRECTIVE ACTION(S):** Inform food employees of the requirements to report signs, symptoms and diagnosis of foodborne illness to the person in charge. Correct By: 02-May-2019

**CODE CITATION:** 2-201.11 (A) The PERMIT/LICENSE HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE:

(1) Has any of the following symptoms:

- (a) Vomiting, [P]
- (b) Diarrhea, [P]
- (c) Jaundice, [P]
- (d) Sore throat with fever, [P] or
- (e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
  - (i) On the hands or wrists, unless an impermeable cover such as a finger cotor stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover, [P]
  - (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, [P] or
  - (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; [P]

(2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:

- (a) Norovirus, [P]
- (b) Hepatitis A virus, [P]
- (c) Shigella spp., [P]
- (d) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, [P]
- (e) Salmonella Typhi, [P] or
- (f) Salmonella spp. [P]

Note: A complete listing of communicable diseases that can be transmitted through FOOD can be obtained from any local health department.

(3) Had a previous illness, diagnosed by a HEALTH PRACTITIONER, within the past 3 months due to Salmonella Typhi, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER; [P]

(4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by an individual who is infected or ill with:

- (a) Norovirus within the past 48 hours of the last exposure, [P]
- (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
- (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
- (d) Hepatitis A virus within the past 30 days of the last exposure; [P] or

(5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:

- (a) Norovirus within the past 48 hours of the last exposure, [P]
- (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
- (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
- (d) Hepatitis A virus within the past 45 days of the last exposure. [P]

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

This is a core item

**OBSERVATION:** The cheese in walk in cooler and onions in store room are stored on the floor.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 02-May-2019

**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.

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

This is a priority foundation item

**OBSERVATION:** No test kit is available for monitoring sanitizer concentration.

**CORRECTIVE ACTION(S):** Provide a chlorine test kit to allow accurate determination of the sanitization concentration.

Correct By: 02-May-2019

**CODE CITATION:** 4-501.116 Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. [PF]

**Good Retail Practices - 43 - Single-use/single-service articles: properly stored and used**

This is a core item

**OBSERVATION:** Single-use or single-service articles are being stored on the floor in shed.

**CORRECTIVE ACTION(S):** Store single-service or single-use articles, clean equipment and utensils and laundered linens in areas that are not subject to contamination. Correct By: 02-May-2019

**CODE CITATION:** 4-903.12 (A) Except as specified in ¶ (B) of this section, cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored:

- (1) In locker rooms;
  - (2) In toilet rooms;
  - (3) In garbage rooms;
  - (4) In mechanical rooms;
  - (5) Under sewer lines that are not shielded to intercept potential drips;
  - (6) Under leaking water lines including leaking automatic fire sprinkler heads or underlines on which water has condensed;
  - (7) Under open stairwells; or
  - (8) Under other sources of contamination.
- (B) Laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet may be stored in a locker room.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The physical facilities at rear are full of unused equipment, sinks, refrigeration etc.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times. Remove excess equipment outside.. Correct By: 02-May-2019

**CODE CITATION:** 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

**Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

This is a core item

**OBSERVATION:** Current license is not posted in establishment.

**CORRECTIVE ACTION(S):** Post license in public view. Correct By: 02-May-2019

**CODE CITATION:** ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

**Comments:**

Discussed symptoms of illness, fact sheets will be emailed.

Excess storage of equipment outside. Remove.

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



**zachary ammann**

Sanitarian



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