



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MERINGUE BAKERY	Facility Type Small Potentially Hazardous
Facility ID # ASTS-ABEQ78	Facility Telephone # 608
Facility Address N252 LISA LN STODDARD , WI 54658	
Licensee Name MERINGUE LLC	Licensee Address N252 LISA LN STODDARD , WI 54658

Inspection Information		
Inspection Type Routine	Inspection Date December 12, 2018	Total Time Spent

Equipment Temperatures	
Description Reach in coolers	Temperature (Fahrenheit) 43,39,41

Food Temperatures	
Description buttercream cold hold	Temperature (Fahrenheit) 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Wiping bucket			200+	chlorine	
3 compartment sink			300	quaternary	
wiping bucket fixed			100	ammonium 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.

Observed Violations

Total # 2

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

This is a priority foundation item

OBSERVATION: A chlorine test kit is 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: 19-Dec-2018

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 - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Chlorine is not being used according to manufacturer's use directions. Wiping bucket exceeds 150 ppm bleach solution.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

[Provided a physical copy of the Employee reporting agreement.](#)

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



Jennifer Barney



Aron Newberry
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