



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MILK YOGURT & MORE LLC	Facility Type Mobile Retail Food Establishment
Facility ID # ASTS-97FJMS	Facility Telephone # 608 484-0652
Facility Address W4260 COUNTY ROAD Q MINDORO , WI 54644	
Licensee Name MILK, YOGURT & MORE LLC	Licensee Address W4260 COUNTY ROAD Q MINDORO , WI 54644

Inspection Information		
Inspection Type Routine	Inspection Date August 25, 2017	Total Time Spent

Equipment Temperatures	
Description Freezer	Temperature (Fahrenheit) -4
Trailer freezer	-1

Food Temperatures	
Description raw shell eggs	Temperature (Fahrenheit) 53

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Raw shell eggs in milk crate are cold held at 53°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 25-Aug-2017

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: Raw shell eggs are missing labeling information and are in cartons with original product information.

CORRECTIVE ACTION(S): Label information shall include: common name of food, pack date, producer's name and address, sell-by date within 30 days and statement indicating that the eggs are not inspected or graded. Correct By: 01-Sep-2017

CODE CITATION: 3-602.11 (B) Label information shall include:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(3) An accurate declaration of the quantity of contents;

(4) The name and place of business of the manufacturer, packer, or distributor; and

(5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]

(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.

(7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Comments:

[Contact Sam \(785-9732\) when corrected or with questions.](#)

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



Paul Larson

Sanitarian



Samuel Welch
(608) 785-9732