



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name NESHONOC	Facility Type Restaurant
Facility ID # ASTS-9EHJND	Facility Telephone # 608 786-1792
Facility Address N5334 NESHONOC RD WEST SALEM , WI 54669	
Licensee Name MHC NESHONOC LLC	Licensee Address PO BOX 8000 BUS LICENSING UNIT MONSEY , NY 10952

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 5, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach-in cooler	36
reach-in freezers	-12, 4
Admiral reach-in cooler	45

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
soft serve mix (hopper)	48, 49
tomatoe juice (cooler)	44
pizza (frozen)	-10
milk (hold)	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical	-	100	Stera Sheen	sodium dichloro-triazinetriene

**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 # 3

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

This is a priority item

**OBSERVATION:** The tomatoe juice (44°F) in the Admiral cooler and soft serve mix (48/49°F) in the soft serve machine hopper are improperly cold held.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F. Soft service mix discarded on site and machine taken out of service. Correct By: 05-Jun-2019

**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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

**OBSERVATION:** The refrigerators are not ANSI certified or approved by the department.

**CORRECTIVE ACTION(S):** Unapproved equipment shall be removed from food service. Replace the residential refrigerators with NSF-approved or equivalent. Correct By: 05-Jun-2020

**CODE CITATION:** 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

### Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

**OBSERVATION:** The Sugar Shack hand wash sinkis incapable of meeting the peak demands of the food establishment by supplying adequate hot water.

**CORRECTIVE ACTION(S):** Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 12-Jun-2019

**CODE CITATION:** 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf]

(B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]

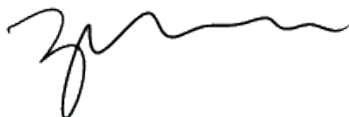
### Comments:

Re-inspection after 1 week. Contact Sam (785-9732) 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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/12/2019

Person in Charge



Zeb Allert

Sanitarian



Samuel Welch  
(608) 785-9732

