



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>NESHONOC SPORTS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-AVZSCP</b>	Facility Telephone # <b>608 792-1631</b>
Facility Address <b>201 CITY HWY 16E WEST SALEM , WI 54669</b>	
Licensee Name <b>NESHONOC LAKESIDE LLC</b>	Licensee Address <b>121 RHYME ST WEST SALEM , WI 54669</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>May 9, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	37
reach-in coolers	34, 32, 37
reach-in freezers	-6, -8
lrg prep top	38
small prep top	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
ice cream mix (hopper)	36, 39
diced ham (small prep top)	45
sliced ham (small prep top)	43
diced ham (corrected)	41
sliced ham (corrected)	40
chicken (cook)	189
hamburger (cook)	174
pizza (hold)	136, 135, 140
green beans (hold)	146
mashed potatoes (hold)	138
beef tips (hold)	151

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical	-	150	Keystone Quat	quatarnary
dispenser	chemical	-	200	Keystone Quat	ammonium quatarnary ammonium

**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 # 4

#### Risk/Intervention - 1A - Certified food manager: duties

This is a core item

**OBSERVATION:** There is no approved food manager's certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSafe or recertification for small operators food manager's certificate. Correct By: 16-May-2019

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

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

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat (beverages) stored under boxes of raw fish.

**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: 09-May-2019

**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:** The box of butter, etc. is stored on the floor in the walk-in cooler and other items are on the floor behind the service counter.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 16-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.

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No single-use toweling or other hand drying device available at pizza prep handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Dispenser restocked at inspection. Correct By: 09-May-2019

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; [Pf]
- (B) A continuous towel system that supplies the user with a clean towel; Pf or
- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

### Comments:

[Contact Sam \(785-9732\) when corrected or with questions. Peggy Klotz is the Certified Food Manager.](#)

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



**Joel Schultz**



**Samuel Welch**  
**(608) 785-9732**