



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name OLD OAK FAMILY FARM	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-94NRH8	Facility Telephone # 608 486-4205
Facility Address N6370 NIEDFELDT RD BANGOR , WI 54614	
Licensee Name GERALD NIEDFELDT	Licensee Address N6370 NIEDFELDT RD BANGOR , WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date June 11, 2019	Total Time Spent

Equipment Temperatures	
Description walk-in cooler	Temperature (Fahrenheit) 46
walk-in freezer	FN

Food Temperatures	
Description Water	Temperature (Fahrenheit) 44

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
<p>Total # 1</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures</p> <p>This is a priority item</p> <p>OBSERVATION: Water in walk in cooler also containing eggs is cold held at 44°F.</p> <p>CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Jun-2019</p> <p>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</p> <p>(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</p> <p>(2) At 5°C (41°F) or less. [P]</p> <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]</p> <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).</p>

Comments:

Discussed employee health.

Discussed walk in cooler recently being walked in and out of for about half hour. Will send picture of thermometer after turning down.

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



Gerald Niedfeldt



Amanda Ramos
(608) 785-9771