



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PURPLE COW SWEET SHOP & CAFE	Facility Type Restaurant
Facility ID # ASTS-9X7HL8	Facility Telephone # 608
Facility Address 1710 COMMERCIAL ST BANGOR, WI 54614	
Licensee Name PURPLE COW SWEETSHOP LLC	Licensee Address N4041 CTY RD Y ROCKLAND, WI 54653

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date August 3, 2018	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezers	0, 5.5
Refrigerator - Stand up	37.2
Prep top cooler	37.5
Ice Cream Freezer - Retail	5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cold hold - tomatoes - prep top cooler	37.5
Cold hold - milk - stand up cooler	36.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment sink	Chemical		100	Chlorine	
Spray bottle	Chemical		100	Chlorine	

<b>Certified Manager</b>		
Name AMBER L LOR	Certificate # KBRN-9JFR22	Certificate Expiration 3/4/2019

**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.

<b>Observed Violations</b>
<b>Total # 1</b>
<b>Good Retail Practices - 35 - Food properly labeled original container</b>

This is a core item

**OBSERVATION:** Zanzibar chocolate bars, pies are missing labeling information.

**CORRECTIVE ACTION(S):** Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 03-Aug-2018

**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:**

1. [Menu review and risk assessment conducted.](#)
2. [Discussed employee illness policy](#)
3. [Discussed retail labeling requirements.](#)

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



**Nicole Frankfourth**  
**(608) 785-9731**