



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name RED PINES BAR & GRILL	Facility Type Restaurant
Facility ID # ASTS-9WNKFQ	Facility Telephone # 608 779-2800
Facility Address W7305 COUNTY ROAD Z ONALASKA , WI 54650-9605	
Licensee Name COCOMIC CUISINE LLC	Licensee Address 2116 GRANDVIEW BLVD ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date January 14, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Aurora 2 door	41
Walk in cooler beer	39
True freezer	F
True prep	40
walk in cooler	37
walk in freezer	F
Walk in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
HH soup	155, 146
tomatos	40
Ham	41
HH rice	163
HH chicken	172

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		chlorine
glass washer	chemical		100		chlorine
wiping pail					

Certified Manager		
Name CORINNA F TODD	Certificate # KBRN-9WBKWS	Certificate Expiration 2/24/2020

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

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: The sliced lemons and bloody mix are stored on the floor in the beer walk in cooler. Frozen food is stored on the floor in the walk in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 16-Jan-2020

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.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

REPEAT OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 16-Jan-2020

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

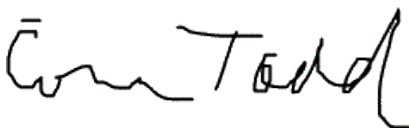
(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Comments:

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



Corinna Todd

Sanitarian



Doug Schaefer
(608) 785-9679