



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name RUMORS BAR & GRILL	Facility Type Restaurant
Facility ID # MWAS-B5UQ3Z	Facility Telephone # 608 857-3436
Facility Address N9261 COUNTY RD C MINDORO , WI 54644	
Licensee Name GRANT ENTERPRISES LLC	Licensee Address N9261 COUNTY RD C MINDORO , WI 54644

Inspection Information		
Inspection Type Routine	Inspection Date September 16, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True 2 door	37
True freezer	F
True 2 drawer, 1 door	37
3 door prep	40
2 door prep	39
True 3 door	36
walk in freezer	F
walk in cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Ground beef CT	162
pizza buffet	136
Cottage cheese buffet line	40
Hot hold chili	169

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bar 4 C sink	chemical		nsu		chlorine
Glass washer	chemical		0/100		chlorine
dish machine	chemical		100		chlorine
wiping pail	chemical		100		chlorine
spray bottle	chemical		>200		chlorine
spray bottle	chemical		>200		chlorine

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 - 13 - Food separated and protected
This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat bacon stored under raw ground beef in the walk in cooler.

CORRECTIVE ACTION(S): Reorganized storage so that ready-to-eat foods are stored above raw animal food and raw vegetables.

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 bags of ice and boxes of bakery items are stored on the floor in the walk in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 23-Sep-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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM in the glasswasher.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

Replaced old bottle of sanitizer and primed.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Chlorine is not being used according to manufacturer's use directions. Spray bottles over 200 ppm.

CORRECTIVE ACTION(S): Discarded and changed procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

- (A) Used according to:
- (1) LAW and this Code,
 - (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
 - (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
 - (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

[Jenna is organizing a food safety class for all staff in the next few weeks.](#)

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



Jenna Grant

Sanitarian



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