



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name SWEET SHOP	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S6LAU	Facility Telephone # 608 784-7724
Facility Address 1113 CALEDONIA ST LA CROSSE , WI 54603	
Licensee Name SWEET SHOP LLC	Licensee Address 1113 CALEDONIA ST LA CROSSE , WI 54603

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 6, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description home type refrigerator	Temperature (Fahrenheit) 40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	hot water		nsu		

**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>
<p><b>Total # 9</b></p> <p><b>Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting</b> This is a priority foundation item <b>OBSERVATION:</b> Person in charge is unable to demonstrate knowledge regarding employee illness signs and symptoms and/or reporting requirements required either by the person in charge or employees. <b>CORRECTIVE ACTION(S):</b> Obtain training on foodborne illness signs and symptoms and reporting required by the person in charge. Provide training to employees regarding their responsibility in reporting foodborne illness signs and symptoms to the person in charge. Correct By: 06-Jun-2019 <b>CODE CITATION:</b> 2-102.11 - Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf] (B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; [Pf] or Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats. (C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include: (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]</p>

- (2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]
- (3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]
- (4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]
- (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]
- (6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
  - (a) Cross contamination, [Pf]
  - (b) Hand contact with READY-TO-EAT FOODS, [Pf]
  - (c) Handwashing, [Pf] and (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]
- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]
- (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
  - (a) Sufficient in number and capacity, [Pf] and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]
- (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT; [Pf]
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]
- (13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
  - (a) FOOD EMPLOYEE, [Pf]
  - (b) CONDITIONAL EMPLOYEE, [Pf]
  - (c) PERSON IN CHARGE, [Pf]
  - (d) REGULATORY AUTHORITY; [Pf] and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

**Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**OBSERVATION:** Employee observed dipping chocolates with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 06-Jun-2019

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

**Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

**OBSERVATION:** Food contact surface of utensils are not cleanable. Hammer in use to break candy up.

**CORRECTIVE ACTION(S):** Discard equipment and utensils that are not: corrosion resistant, durable, able to withstand repeated warewashing, smooth, easily cleaning, nonabsorbent, and resistant to pitting, scratching, scoring or decomposition. Correct By: 06-Jun-2019

**CODE CITATION:** 4-101.11 Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be: [P]

(A) Safe; [P]

(B) Durable, CORROSION-RESISTANT, and nonabsorbent;

(C) Sufficient in weight and thickness to withstand repeated WAREWASHING;

- (D) Finished to have a SMOOTH, EASILY CLEANABLE surface; and
- (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

**Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**OBSERVATION:** Gibson home type refrigeration is not sufficient in capacity to hold foods at 41 degrees.

**CORRECTIVE ACTION(S):** Provide equipment in sufficient capacity to hold food at proper temperature. Reduce food inventory or provide additional approved equipment. Correct By: 06-Jun-2019

**CODE CITATION:** 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A 3 compartment sink is not provided in the manual warewashing operation.

**CORRECTIVE ACTION(S):** Provide a 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 06-Jun-2019

**CODE CITATION:** 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink not provided in dipping room or front service counter.

**CORRECTIVE ACTION(S):** Install an approved handwashing sink. Correct By: 06-Jun-2019

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be blocked by door during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 06-Jun-2019

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a priority foundation item

**OBSERVATION:** Single-use toweling not being used at handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Remove cloth drying towels and use single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 06-Jun-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]

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

This is a core item

**OBSERVATION:** No handwashing signage provided at front handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 06-Jun-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Comments:**

Bare hand contact plan has not been submitted.

Discontinue bare hand contact with ready to eat foods.

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



**Martin Diersen**



**Doug Schaefer**  
**(608) 785-9679**



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SWEET SHOP</b>	Facility Type <b>Large Potentially Hazardous</b>
Facility ID # <b>ASTS-8S6LAU</b>	Facility Telephone # <b>608 784-7724</b>
Facility Address <b>1113 CALEDONIA ST LA CROSSE , WI 54603</b>	
Licensee Name <b>SWEET SHOP LLC</b>	Licensee Address <b>1113 CALEDONIA ST LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>August 5, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>home type refrigerator</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
<b>3 compartment sink</b>	<b>hot water</b>				

**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>
<p><b>Total # 7</b></p> <p><b>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed</b> This is a priority item <b>REPEAT OBSERVATION:</b> Employee observed dipping chocolates with bare hands 8/5/19. No dipping today, Marty indicated nothing has changed. He is pursuing Bare Hand Contact approval. <b>CORRECTIVE ACTION(S):</b> Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 06-Jun-2019 <b>CODE CITATION:</b> 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p> <p><b>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</b> This is a core item <b>REPEAT OBSERVATION:</b> Food contact surface of utensils are not cleanable. 8/5/19 Hammer in use to break candy up, pan, counters and wood racks. <b>CORRECTIVE ACTION(S):</b> Discard equipment and utensils that are not: corrosion resistant, durable, able to withstand repeated warewashing, smooth, easily cleaning, nonabsorbent, and resistant to pitting, scratching, scoring or decomposition. Correct By: 06-Jun-2019 <b>CODE CITATION:</b> 4-101.11 Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be: [P] (A) Safe; [P]</p>

- (B) Durable, CORROSION-RESISTANT, and nonabsorbent;
- (C) Sufficient in weight and thickness to withstand repeated WAREWASHING;
- (D) Finished to have a SMOOTH, EASILY CLEANABLE surface; and
- (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

**Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**REPEAT OBSERVATION:** Gibson home type refrigeration is not sufficient in capacity to hold foods at 41 degrees.  
\*5/19 no change.

**CORRECTIVE ACTION(S):** Provide equipment in sufficient capacity to hold food at proper temperature. Reduce food inventory or provide additional approved equipment. Correct By: 06-Jun-2019

**CODE CITATION:** 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**REPEAT OBSERVATION:** A 3 compartment sink is not provided in the manual warewashing operation.  
8/519 no change

**CORRECTIVE ACTION(S):** Provide a 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 06-Jun-2019

**CODE CITATION:** 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

**Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority item

**OBSERVATION:** 8/5/19 No sanitizer in use.

**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.

**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)

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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 - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**REPEAT OBSERVATION:** Handwashing sink not provided in dipping room or front service counter.  
8/5/19 No change.

**CORRECTIVE ACTION(S):** Install an approved handwashing sink. Correct By: 06-Jun-2019

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]  
(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.  
(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

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

This is a priority foundation item

**REPEAT OBSERVATION:** Handwashing sink observed to be blocked by door during inspection and is unavailable for proper handwashing.

8/5/19 No change.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 06-Jun-2019

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 3**

**2-102.11 (C) (2), (3) and (17) - DEMONSTRATION OF KNOWLEDGE - EMPLOYEE HEALTH**

This is a priority foundation item

**OBSERVATION:** Person in charge is unable to demonstrate knowledge regarding employee illness signs and symptoms and/or reporting requirements required either by the person in charge or employees.

**CORRECTIVE ACTION(S):** Obtain training on foodborne illness signs and symptoms and reporting required by the person in charge. Provide training to employees regarding their responsibility in reporting foodborne illness signs and symptoms to the person in charge. Correct By: 06-Jun-2019

**CODE CITATION:** 2-102.11 - Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]

(B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; [Pf] or

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]

(2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]

(3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]

(4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]

(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]

(6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:

- (a) Cross contamination, [Pf]
- (b) Hand contact with READY-TO-EAT FOODS, [Pf]
- (c) Handwashing, [Pf] and (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]
- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]
- (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
  - (a) Sufficient in number and capacity, [Pf] and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]
- (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT; [Pf]
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]
- (13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
  - (a) FOOD EMPLOYEE, [Pf]
  - (b) CONDITIONAL EMPLOYEE, [Pf]
  - (c) PERSON IN CHARGE, [Pf]
  - (d) REGULATORY AUTHORITY; [Pf] and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

#### 6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

**OBSERVATION:** Single-use toweling not being used at handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Remove cloth drying towels and use single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 06-Jun-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]

#### 6-301.14 - HANDWASHING SIGNAGE

This is a core item

**OBSERVATION:** No handwashing signage provided at front handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 06-Jun-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

#### Comments:


Reinspection today, 8/5/19 letter to follow detailing Issues for correction and a time line. A list of additives will be compiled and a plumber will be consulted for possible solutions to the sink issues.

Reinspection fee applies. Second reinspection in September, fee will apply.

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



**Martin Diersen**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**