



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>VAULT (THE)</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BHEP-8CRP73</b>	Facility Telephone # <b>608 486-1113</b>
Facility Address <b>101 ROCK ST W ROCKLAND , WI 54653</b>	
Licensee Name <b>JAMES MERCER &amp; MELODY LEIS</b>	Licensee Address <b>101 W ROCK ST ROCKLAND , WI 54653</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>February 7, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in freezer	FN
reach-in coolers	38/34/34.5
bar bunker	37
prep top cooler (lrg)	36
prep top cooler (small)	37

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Potatoes, HH	173

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		Chlorine
sanitizer buckets	chemical				
3 compartment sink (bar)	chemical		NSU		

<b>Certified Manager</b>		
Name <b>MELODY A LEIS</b>	Certificate # <b>DOGD-9C39X8</b>	Certificate Expiration <b>12/02/2018</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.

**Observed Violations**

**Total # 2**

**Good Retail Practices - 38 - Personal cleanliness**

This is a core item

**OBSERVATION:** Employee noted working in food preparation/cooking area without a hair restraint.

**CORRECTIVE ACTION(S):** Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 07-Feb-2020

**CODE CITATION:** 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink in kitchen and bar observed to be used as a dump sink 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: 07-Feb-2020

**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]

**Comments:**

CFM: Melody Leis 1/14/24

Discussed using lids for employee drinks and where to store them.

Discussed ice bucket storage.

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



karen leis



Amanda Ramos  
(608) 785-9771