



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name VILLAGE INN	Facility Type Restaurant
Facility ID # HSAT-7QWL4R	Facility Telephone # 608 486-2741
Facility Address 1601 BANGOR ST BANGOR, WI 54614	
Licensee Name BERG BRIAN	Licensee Address 1601 BANGOR ST BANGOR, WI 54614

Inspection Information		
Inspection Type Routine	Inspection Date February 7, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	40
walk-in cooler (beer)	41
walk-in cooler (small)	38
reach-in coolers	40/36/38
chest freezers	FN/FN/FN/FN/FN
bar bunker	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Beans, HH	137

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50		Chlorine
spray bottles (3)	chemical		200		Chlorine

Certified Manager		
Name BRIAN E BERG	Certificate # DOGD-9RDBUX	Certificate Expiration 2/9/2020

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 # 4

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

REPEAT OBSERVATION: No consumer advisory REMINDER provided. Provide asterik REMINDER next to all foods offered undercooked. (Burgers and steaks)

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 07-Mar-2020

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of small freezer in bar are soiled with creme de menthe.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 07-Feb-2020

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

REPEAT OBSERVATION: Handwashing sink in kitchen restroom is not non-hand operated.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 06-Mar-2020

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floor in the kitchen has some area with tile missing and wood exposed.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 30-Jun-2020

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Comments:

Discussed can disposal when dented

Discussed covered waste receptacles in women's rest-room

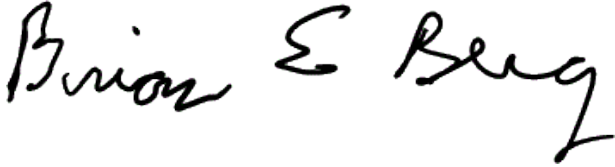
Discussed using current sink as prep sink and above flood rim level requirement

CFM: Brian Berg 2/16/2020

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



Amanda Ramos
(608) 785-9771

brian e berg