



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WEST BOWL LANES	Facility Type Restaurant
Facility ID # HSAT-7QWV3Z	Facility Telephone # 608 786-9000
Facility Address 1425 STATE ROAD 16 W WEST SALEM , WI 54669	
Licensee Name FEATURES INC	Licensee Address 1425 STATE HWY 16 WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date February 18, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in cooler (beer)	40
walk-in freezer	FN
reach-in coolers	36
drawer cooler	30/28
juice machine	41
right hand prep cooler	38
reach-in freezer	FN
pizza prep cooler	36
bar bunkers	37/38

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili, HH	153
Chicken soup, HH	172
Diced tomato, right prep	37.5
Sliced tomato, CH pizza prep	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		Chlorine
glass washer (bar)	chemical		200		QA

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 # 7
Risk/Intervention - 13 - Food separated and protected This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Buckets of fries in the walk in cooler were observed to be unwrapped or uncovered. Corrected by providing covers.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 18-Feb-2020

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on counter top near service station drink machine.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 18-Feb-2020

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

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

This is a priority foundation item

OBSERVATION: No consumer advisory provided or the consumer advisory on menu is missing.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition (Burgers and steak). Correct By: 30-Jun-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]

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

This is a core item

REPEAT OBSERVATION: Handwashing sink 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. Provide faucet handles that are greater than 3.5 inches in length. Correct By: 30-Jun-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.

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

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink not provided in rear prep room.

CORRECTIVE ACTION(S): Install an approved handwashing sink. Correct By: 30-Jun-2020

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: No single-use toweling or other hand drying device available at handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 18-Feb-2020

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

REPEAT OBSERVATION: No handwashing signage provided at women's restroom and bar handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 18-Feb-2020

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:

[CFM: Heather Antony 12/20/23](#)

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



Heather Schreier



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