



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WHISPERING PINES CAMPGROUND	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-8S6N6B	Facility Telephone # 608
Facility Address N8905 US HIGHWAY 53 HOLMEN , WI 54636-9283	
Licensee Name WHISPERING PINES CAMPGROUND LLC	Licensee Address N8905 US HIGHWAY 53 HOLMEN , WI 54636-9283

Inspection Information		
Inspection Type Routine	Inspection Date June 8, 2017	Total Time Spent

Equipment Temperatures	
Description refrigeration	Temperature (Fahrenheit) 45

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 C sink	chemical		NSU		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 # 2

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Milk and eggs in reach in cooler is cold held at 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 08-Jun-2017

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in cooler are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 15-Jun-2017

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

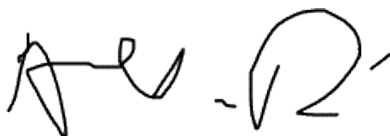
(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Comments:

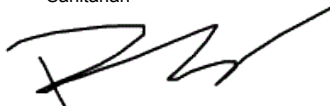
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Alex Parcher

Sanitarian



Doug Schaefer
(608) 785-9679