

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Aspen Landing	Business Address 124 Main Street	County Winnebago	ID # 02-61509-M
Legal Licensee Aspen Landing	Mailing Address (Licensee) 124 Main Street	Telephone # (920) 725-7777	

Date of inspection 12/14/12	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School	Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A
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Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit	Action Taken <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other
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Person in Charge Richard Brey	CFM # and expiration CFM # 9600289 expiration date 1/16
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FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable	Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation

COMPLIANCE STATUS		COS	R
DEMONSTRATION OF KNOWLEDGE			
1A	IN	Certified food manager, duties	<input type="checkbox"/> <input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/> <input type="checkbox"/>
EMPLOYEE HEALTH			
2	IN	Management awareness, policy present	<input type="checkbox"/> <input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/> <input type="checkbox"/>
GOOD HYGENIC PRATICES			
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/> <input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/> <input type="checkbox"/>
PREVENTING CONTAMINATION FROM HANDS			
6	IN	Hands cleaned and properly washed	<input type="checkbox"/> <input type="checkbox"/>
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/> <input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/> <input type="checkbox"/>
APPROVED SOURCE			
9	IN	Food obtained from approved source	<input type="checkbox"/> <input type="checkbox"/>
10	IN	Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/>
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/> <input type="checkbox"/>
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/> <input type="checkbox"/>
PROTECTION FROM CONTAMINATION			
13	IN	Food separated and protected	<input type="checkbox"/> <input type="checkbox"/>
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/> <input checked="" type="checkbox"/>
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/> <input type="checkbox"/>

COMPLIANCE STATUS		COS	R
POTENTIALLY HAZARDOUS FOOD TEMPERATURE			
16	IN	Proper cooking time and temperature	<input type="checkbox"/> <input type="checkbox"/>
17	IN	Proper re-heating procedures for hot holding	<input type="checkbox"/> <input type="checkbox"/>
18	OUT	Proper cooling time and temperature	<input type="checkbox"/> <input type="checkbox"/>
19	IN	Proper hot holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
20	IN	Proper cold holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
21	IN	Proper date marking and disposition	<input type="checkbox"/> <input type="checkbox"/>
22	NA	Time as a public health control; procedures and record	<input type="checkbox"/> <input type="checkbox"/>

CONSUMER ADVISORY

23	IN	Consumer advisory supplied	<input type="checkbox"/> <input type="checkbox"/>
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HIGHLY SUSEPTABLE POPULATIONS

24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/> <input type="checkbox"/>
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CHEMICAL

25	NA	Food additives approved and properly use	<input type="checkbox"/> <input type="checkbox"/>
26	IN	Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/> <input type="checkbox"/>

CONFORMANCE WITH APPROVED PROCEDURES

27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/> <input type="checkbox"/>
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Risk Factors: are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. **COS** – corrected on site during inspection
R- repeat violation

SAFE FOOD AND WATER			COS	R	PROPER USE OF UTENSILS			COS	R
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	OUT	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
FOOD TEMPERATURE CONTROL					44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	UTENSILS AND EQUIPMENT				
32	IN	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	IN	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>
34	OUT	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	OUT	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
FOOD PROTECTION					PHYSICAL FACILITIES				
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	OUT	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	IN	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	IN	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	54	IN	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>

Menu Review: Review Conducted yes no - New menu items Yes No New items New menu pending

New processes: Does new process require variance yes no
 What interim step was taken pending variance

Addition to Consumer Advisory yes no New menu item which requires consumer advisory will review new menu

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
prep cooler	37°F	prep cooler	39°F	walk in cooler	36°F
hot hold	159°F	upright refrigerator	39°F	--	° F
Cook reheat for hot hold	167°F	Cook --	° F	Cook --	° F
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
Hobart	high temp machin	<input checked="" type="checkbox"/> yes <input type="checkbox"/> No	--ppm / °F rinse	<input type="checkbox"/> Yes <input type="checkbox"/> No	High Temp

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation sited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1st page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
IH	18	<p>Soup was noted cooling in a covered metal container (product approximately 5 inches deep) in the walk in cooler. Temperatures were measured at 10:20AM in the center of the container at 48F and 44F at the edge. Discussion with food employee stated that container of soup began cooling at approximately 10:00PM on 12/13. Product had been cooling in excess of 12 hours. .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.14 Cooling.C</p> <p>(A) Cooked POTENTIALLY HAZARDOUS FOOD shall be cooled:</p> <p>(1) From 57.2oC (135oF) to 5oC (41oF) or less in 6 hours, provided that</p> <p>(2) Within at least the first 2 hours the FOOD is cooled from 57.2oC (135oF) to 21oC (70oF).</p>	COS

	<p>3-501.15 Cooling Methods.</p> <p>(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:</p> <ol style="list-style-type: none"> (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. <p>(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:</p> <ol style="list-style-type: none"> (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD. <p>CORRECTIVE ACTION Soup product was voluntarily disposed of. Rapid cooling should be done using one of the above cited methods. In this case the use of an ice bath and dividing the product into shallow portions would have been recommended. Please find attached cooling fact sheet for food employees to refer to.</p>	
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Use this section for Good Retail Practice (**GRP**) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
34	<p>A calibration check was done on the food thermometers - one of the thermometers was found to be 6F too low tested in ice water bath.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-203.11 Temperature Measuring Devices, Food.</p> <p>(A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to \pm 1oC in the intended range of use.</p> <p>(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to \pm 2oF in the intended range of use.</p>	

	<p>CORRECTIVE ACTION Food thermometers should be periodically calibration checked to ensure accuracy. Thermometer accuracy is vital to measure food temperatures including cooking temperatures, reheating, hot holding and cooling. It is recommended that at least weekly calibration be done or if the thermometer is dropped. Thermometer calibration Fact Sheet is attached.</p>	
42	<p>Shelving units used for storing food utensils were noted with dust accumulations. WISCONSIN FOOD CODE REFERENCE 4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles.</p> <p>(A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:</p> <p>(1) In a clean, dry location;</p> <p>(2) Where they are not exposed to splash, dust, or other contamination; and</p> <p>(3) At least 15 cm (6 inches) above the floor.</p> <p>CORRECTIVE ACTION Utensil storage shelving should be cleaned, unit should also be periodically cleaned to maintain free of accumulated dust.</p>	
47	<p>Accumulated dust noted on wall and ceiling surfaces in the basement food walk in cooler. WISCONSIN FOOD CODE REFERENCE 4-602.13 Nonfood-Contact Surfaces.</p> <p>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</p> <p>CORRECTIVE ACTION Walk in cooler walls and ceiling should be cleaned to remove accumulated dust. During cleaning ensure that all food products are protected to prevent potential contamination during the cleaning process.</p>	72 hours
49	<p>It was noted that kitchen hand wash sink faucet handles had been replaced with handles which were not hands free. WISCONSIN FOOD CODE REFERENCE 5-202.12 Handsink, Water Temperature, and Flow.</p> <p>(A) A handsink shall be equipped to provide water at a temperature of at least 29oC (85oF) and no more then 43.3oC (110oF) through a mixing valve or combination faucet.</p> <p>(B) A steam mixing valve may not be used at a handsink.</p> <p>(C) A handsink:</p> <p>(1) At a newly constructed FOOD ESTABLISHMENT, when a handsink, or sink faucet, is replaced or installed it shall have a faucet of the type, which is not hand operated.</p> <p>(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.</p>	14 days

	CORRECTIVE ACTION Faucet handles must be replaced with a type that are hands free. Paddle type, knee or foot operated are recommended.	
	WISCONSIN FOOD CODE REFERENCE	
	CORRECTIVE ACTION	

Long term controls in place

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Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:

- **Complex restaurants \$250.00**
- **Moderate restaurants \$200.00**
- **Simple restaurants \$150.00**
- **Retail >1 M \$300.00**
- **Retail 25K-1M \$250.00**
- **Retail remaining \$200.00**

Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:

- **Temporary revocation of license**
- **License will not be renewed pending payment**
- **Enforcement conference with licensee or licensee representative which would require signed compliance agreement.**

Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.

The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.

Inspection Narrative and information on non-violation observations and/or suggestions:

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.

PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

Food Safety Fact Sheets Attached:

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input checked="" type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager

<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input checked="" type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input type="checkbox"/> Date Marking		