

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Nauts Landing	Business Address 124 Main Street	County Winnebago	ID # 02-61509-M
Legal Licensee Naut's Landing Inc.	Mailing Address (Licensee) 124 Main Street	Telephone # (920) 725-7777	
Date of inspection 6/13/12	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	Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A
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	
Person in Charge Richard Brey		CFM # and expiration CFM # expiration date	

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	COMPLIANCE STATUS			COS	R
DEMONSTRATION OF KNOWLEDGE					POTENTIALLY HAZARDOUS FOOD TEMPERATURE				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	NO	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	17	IN	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH					18	NO	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	20	OUT	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
GOOD HYGENIC PRATICES					21	OUT	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
4	OUT	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	22	NA	Time as a public health control; procedures and record	<input type="checkbox"/>	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	CONSUMER ADVISORY				
PREVENTING CONTAMINATION FROM HANDS					23	OUT	Consumer advisory supplied	<input type="checkbox"/>	<input type="checkbox"/>
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	HIGHLY SUSEPTABLE POPULATIONS				
7	OUT	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	CHEMICAL				
APPROVED SOURCE					25	NA	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	26	OUT	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
10	IN	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	CONFORMANCE WITH APPROVED PROCEDURES				
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	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.				
PROTECTION FROM CONTAMINATION					Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
13	OUT	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>					
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>					
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>					

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	IN	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	NO	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	OUT	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	IN	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	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	OUT	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	OUT	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	OUT	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	OUT	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 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

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
prep cooler	48°F	prep cooler	39°F	prep cooler	38°F
walk in cooler	36°F	upright refrigerator	36°F	hot hold	141°F
Cook --	°F	Cook --	°F	Cook --	°F

WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
	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)
PH	4	<p>An open beverage container was noted placed immediately adjacent to clean plates and food contact utensils. .</p> <p>WISCONSIN FOOD CODE REFERENCE 2-401.11 Eating, Drinking, or Using Tobacco.C</p> <p>(A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.</p> <p>(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:</p> <p>(1) The FOOD EMPLOYEE’S hands;</p> <p>(2) The container; and</p> <p>(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p>	COS

		<p>CORRECTIVE ACTION All personal beverage containers should be closed top containers such as athletic bottles or capped soda bottle type containers. Containers should be kept away from food and food contact surfaces.</p>	
PH	7	<p>Food employee was noted contacting ready to eat food with bare hands. Employee had one hand gloved and handling ready to eat foods (vegetables) with the other bare hand. .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-301.11 Preventing Contamination from Hands.C</p> <p>(A) FOOD EMPLOYEES shall wash their hands as specified under § 2-301.12.</p> <p>(B) FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form. S</p> <p>(C) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves or dispensing EQUIPMENT.</p> <p>(D) FOOD EMPLOYEES not serving HIGHLY SUSCEPTIBLE POPULATION, may contact exposed, READY-TO-EAT FOOD with their bare hands if:</p> <p>(1) The PERMIT HOLDER complies with § 2-201.11;</p> <p>(2) The PERSON IN CHARGE complies with Subparagraphs 2-102.11(C)(1)-(3) and (8), ¶ 2-103.11 (D), and §§ 2-201.12, 2-201.13; and posts handwash signs as specified in 6-301.14.</p> <p>(3) The PERSON IN CHARGE maintains a documented program in the FOOD ESTABLISHMENT that is readily available at all times for use by EMPLOYEES and for REGULATORY AUTHORITY review upon request, and that specifies:</p> <p>(a) The tasks requiring contact by bare hands (e.g.; vegetable/salad PREPARATION, grill line and sandwich PREPARATION),</p> <p>(b) The FOOD categories (deli meats, cheeses, vegetables) that will be contacted by bare hands,</p> <p>(c) A training program for the FOOD EMPLOYEES that specifies:</p> <p>(i) Who is responsible for the training,</p> <p>(ii) The program content, including instructions to FOOD EMPLOYEES about the hazards associated with the FOOD categories specified in Subparagraph (D)(3)(b) of this section, not to work when they are ill with any of the symptoms or diagnoses specified under § 2-201.11, good hygienic practices, proper handwashing as specified in §§ 2-301.12, 2-301.14, and 2-301.15, the principles of safe FOOD PREPARATION procedures, cross contamination, and</p>	COS

		<p>(iii) The frequency of the training including periodic refresher sessions,</p> <p>(4) The PERSON IN CHARGE maintains documentation at the FOOD ESTABLISHMENT verifying that FOOD EMPLOYEES have been trained as specified in Subparagraph (D)(3)(c)(ii)</p> <p>(5) The PERSON IN CHARGE ensures compliance with the program:</p> <p>(a) As specified in Subparagraph (D)(3) of this section,</p> <p>(b) Amends it as required by the regulatory authority;</p> <p>(c) Reviews the program annually, and documents changes, and</p> <p>(d) (By routinely monitoring FOOD EMPLOYEES</p> <p>(6) FOOD EMPLOYEES comply with the program specified in Subparagraph (D)(3) of this section, Part 2-3, and Part 2-4.</p> <p>Note: A template is available by contacting the department of health and family service or the department of agriculture, trade, & consumer protection.</p> <p>CORRECTIVE ACTION Ready to eat foods may not be contacted with bare hands without an approved bare hand contact policy in place. Reinforce this requirement with all food staff. Gloves or utenils may be used.</p>	
CC	13	<p>Raw animal products (raw ground beef) were noted stored above containers of ready to eat foods in the upright kitchen refrigerator.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.C</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(1) Separating raw animal FOODS during storage, PREPARATION, holding, and display from:</p> <p>(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, and</p> <p>(b) Cooked READY-TO-EAT FOOD;</p> <p>CORRECTIVE ACTION Raw animal foods including shell eggs must be stored below ready to eat foods. Reinforce this requirement with all food staff.</p>	COS
IH	21	<p>Ready to eat potentially hazardous foods were noted in refrigeration without date marking and with expired dates (>7 days)..</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.C</p> <p>(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on</p>	COS

		<p>the PREMISES, sold or discarded, based on the temperature and time combination of 5oC (41oF) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.</p> <p>Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.</p> <p>(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and</p> <p>(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and</p> <p>3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.C</p> <p>(A) A FOOD specified under ¶ 3-501.17(A) or (B) shall be discarded if it:</p> <p>(1) Exceeds either of the temperature and time combinations specified in 3-501.17(A), except time that the product is frozen;</p> <p>(2) Is in a container or package that does not bear a date or day; or</p> <p>(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).</p> <p>(B) Refrigerated, READY TO EAT, POTENTIALLY HAZARDOUS FOOD PREPARED in a FOOD ESTABLISHMENT and dispensed a vending machine with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in 3-501.17(A).</p> <p>CORRECTIVE ACTION Product marked with dates in excess of 7 days was ordered disposed of. All ready to eat potentially hazardous foods which are held in refrigeration for greater than 24 hours must be date marked. Date marking is done to avoid the growth of Listeria monocytogenes which will grow in refrigeration.</p>	
O	26	<p>Three chemical spray bottles were noted in the kitchen without labels identifying the contents.</p> <p>WISCONSIN FOOD CODE REFERENCE 7-102.11 Common Name.C</p> <p>Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p> <p>CORRECTIVE ACTION All spray bottles must be labeled with the common name of the chemical used. Bottles may only be used for that chemical, do not use the same spray bottle for multiple chemicals.</p>	immediate

IH	20	<p>Potentially hazardous foods in the top of the pizza prep cooler were measured with internal temperatures of 48F. Cooler temperature was not checked within the last 24 hours per Manager. .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.16 Potentially Hazardous Food, Hot and Cold Holding.C</p> <p>(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 in ¶ (B) & (C) of this section, POTENTIALLY HAZARDOUS FOOD shall be maintained:</p> <p>(1) At 57.2oC (135oF) 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 54oC (130oF); or</p> <p>(2) At 5oC (41oF) or less.</p> <p>CORRECTIVE ACTION Potentially hazardous foods were ordered disposed of due to temperature abuse. All potentially hazardous foods must be maintained at or below 41F. Recommend using a cooler temperature log and monitoring temperatures at least once but recommend 2X per day. Sample log attached.</p>	COS
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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
36	<p>Exterior door leading to the dumpster area was noted blocked open, no screen door. Open door allows easy access to insects and rodents directly into the kitchen.</p> <p>WISCONSIN FOOD CODE REFERENCE 6-202.15 Outer Openings, Protected.</p> <p>(A) Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:</p> <p>(1) Filling or closing holes and other gaps along floors, walls, and ceilings;</p> <p>(2) Closed, tight-fitting windows; and</p> <p>(3) Solid, self-closing, tight-fitting doors.</p> <p>(B) Paragraph (A) of this section does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</p> <p>(C) Exterior doors used as exits need not be self-closing if they are:</p> <p>(1) Solid and tight-fitting;</p> <p>(2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and</p>	immediate

	<p>(3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.</p> <p>(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:</p> <p>(1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;</p> <p>(2) Properly designed and installed air curtains to control flying insects; or</p> <p>(3) Other effective means.</p> <p>(E) Paragraph (D) of this section does not apply if flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition.</p> <p>CORRECTIVE ACTION Exterior door must be maintained closed to prevent access to insects and rodents, especially a door leading directly into the dumpster enclosure.</p>	
37	<p>Produce in boxes was noted stored directly on the floor in the walk in cooler.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-305.11 Food Storage.</p> <p>(A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:</p> <p>(1) In a clean, dry location;</p> <p>(2) Where it is 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 Maintain all foods which are not in rigid containers 6 inches off the floor to prevent potential cross contamination.</p>	Immediate
38	<p>Food employee was noted wearing a watch while preparing food.</p> <p>WISCONSIN FOOD CODE REFERENCE 2-303.11 Prohibition.</p> <p>While PREPARING FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. This section does not apply to a plain ring such as a wedding band</p> <p>CORRECTIVE ACTION Only plain wedding bands may be worn when working with food. Please reinforce this requirement with all food staff.</p>	Immediate
45	<p>Prep cooler cutting board was noted with heavy scoring and discoloration in score lines.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-501.12 Cutting Surfaces.</p> <p>Surfaces such as cutting blocks and boards that are subject to scratching and scoring</p>	Immediate

	<p>shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced</p> <p>CORRECTIVE ACTION Cutting board must be resurfaced or replaced as it is no longer in a cleanable condition.</p>	
45	<p>Pizza prep cooler was noted with damaged door seals which may have contributed to violation cited in 20 above.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-501.11 Good Repair, Proper Adjustment, and Operation.</p> <p>(A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p> <p>(B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> <p>(C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened.</p> <p>(D) EQUIPMENT shall be used and operated in accordance with the manufacturers' instructions and as listed and tested unless APPROVED by the REGULATORY AUTHORITY.</p> <p>CORRECTIVE ACTION All door seals should be replaced to provide a tight fitting closure which is vital for the unit to maintain temperature.</p>	14 days
53	<p>Accumulations of dust and soils was noted on ceiling air vents and ceiling tiles in the kitchen.</p> <p>WISCONSIN FOOD CODE REFERENCE 6-501.12 Cleaning, Frequency and Restrictions.</p> <p>(A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</p> <p>(B) Cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident</p> <p>CORRECTIVE ACTION Cited ceiling / vent surfaces should thoroughly cleaned. All food and food contact surfaces must be protected during cleaning.</p>	

Long term controls in place

Risk Control Plan Refrigeration Log

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 checked="" type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input checked="" type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input 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 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 checked="" type="checkbox"/> Date Marking		

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Nauts Landing		Business Address 124 Main Street		County Winnebago	ID # 02-61509-M
Legal Licensee Nauts Landing Incl		Mailing Address (Licensee) same		Telephone # (920) 725-7777	
Date of inspection 6/15/12	Date of last inspection 6/13/12	Release Date	Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail	Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending	
Inspection Type <input type="checkbox"/> pre-inspection <input type="checkbox"/> routine inspection <input checked="" type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Other			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		
Name of certified operator Richard Brey			CFM # and expiration		

LIST OF VIOLATIONS CITED IN INSPECTION WHICH REQUIRE RE-INSPECTION

IN – In compliance OUT – Out of compliance NO- Not observed NA – not applicable

CDC Code	Violation number	Description of original violation – re-inspection observations	Corrective Action Status
PH	4	Open beverage container Observations: Corrected	IN
PH	7	Bare hand contact with ready to eat foods Observations: corrected	IN
CC	13	Raw animal foods - segregation Observations: corrected COS	IN
IH	21	Date marking Observations: corrected all	IN
IH	20	Cooler temperatures Observations: Food disposed of COS - cooler replaced	IN
O	26	Unlabeled chemical spray bottles Observations: corrected	IN

Use this section for non-CDC violations which require re-inspection

Violation #	Description of violation and re-inspection observations	Corrective Action Completed
36	Exterior door was closed, screen door to be installed	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no
37	Floor storage - all foods stored 6" or more off the floor	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no
38	Food employee wearing a watch - food employees were not wearing jewelry	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no
45	Scored Cutting Board - Board replaced	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no
45	Prep cooler door seals - cooler replaced	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no

53	Ceiling vents / tiles dust accumulations - ceiling surfaces cleaned	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no

Re-inspection fee charged YES NO

Narrative: Thank you for the immediate correction to all items cited on June 13, 2012.

Operator or authorized signature	Date	Sanitarian Signature – Todd Drew, RS	Date