

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Piggly Wiggly #24	Business Address 1151 Midway Road	County Winnebago	ID # 11-24023
Legal Licensee Piggly Wiggly Midwest LLC	Mailing Address (Licensee) Sheboygan, WI	Telephone # (920) 727-9770	

Date of inspection 3/28/13	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input type="checkbox"/> Restaurant <input checked="" 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
-------------------------------	--	--	--

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 Glen Femal	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
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	OUT	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 checked="" 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	NO	Records available, shell stock tags, parasite destruction	<input type="checkbox"/> <input type="checkbox"/>
PROTECTION FROM CONTAMINATION			
13	OUT	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	IN	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	OUT	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"/>
----	----	----------------------------	---

HIGHLY SUSEPTABLE POPULATIONS

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

CHEMICAL

25	NA	Food additives approved and properly use	<input type="checkbox"/> <input type="checkbox"/>
26	OUT	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"/>
----	----	---	---

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	IN	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	IN	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	OUT	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	OUT	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	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	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	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
walk in cooler	35°F	deli display	36°F	hot hold	153°F
walk in cooler	38°F	upright refrigerator	35°F	upright refrigerator	39°F
Cook chicken	181°F	Cook --	F °	Cook --	F °

WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
	manual sanitize	<input type="checkbox"/> yes <input type="checkbox"/> No	200ppm / 72 °F rinse	QUAT <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	QUAT

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)
CC	6	<p>Deli -</p> <p>Food employee noted placing gloves on to work with food without washing hands immediately prior..</p> <p>WISCONSIN FOOD CODE REFERENCE 2-301.14 When to Wash.C</p> <p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD PREPARATION including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;</p> <p>(B) After using the toilet room;</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B);</p>	immediate

		<p>(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS;</p> <p>(F) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; and</p> <p>(H) Before putting on gloves for working with FOOD; and</p> <p>(I) After engaging in other activities that contaminate the hands.</p> <p>CORRECTIVE ACTION Reinforce with all staff that hands must be washed immediately prior to placing gloves on to work with food.</p>	
PH	6	<p>Meat Department -</p> <p>Meat cutter was noted using a filled ware wash sink to dip and wash hands. Basin is used for washing utensils containing raw animal blood and debris. The designated hand wash sink was easily accessible and available when the observation was made. It is assumed that the water in the basin was contaminated - soap and faucet flow of water was not used.</p> <p>WISCONSIN FOOD CODE REFERENCE 2-301.15 Where to Wash.</p> <p>(A) FOOD EMPLOYEES shall clean their hands as specified in § 2-301.12, in a handsink or APPROVED automatic handwashing facility as specified in ¶ 5-203.11(B), or an APPROVED pre-wash sink as specified in ¶ (B); and may not clean their hands in a sink used for FOOD PREPARATION or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.</p> <p>(B) The REGULATORY AUTHORITY may APPROVE the use of a pre-wash/pre-scrape sink compartment for handwashing provided that the PERMIT/LICENSE HOLDER can demonstrate that sink can be used in a manner that minimizes the RISK of contamination.</p> <p>CORRECTIVE ACTION The two designated handwash sinks in the meat department are the only locations where hands should be washed. Under no circumstances when handling food or food utensils should a filled sink be used to wash hands, especially one that basin is primarily designated to be used to wash dirty utensils containing raw animal food debris. Please reinforce this with all meat department staff.</p>	immediate
CC	13	<p>Meat Department</p> <p>Raw ground beef stored on a vertical rack was noted stored in contact with a rack containing spice containers and other food ingredients. Blood from the ground beef tubes was noted on the adjacent rack.</p>	COS

		<p>WISCONSIN FOOD CODE REFERENCE -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 products must be maintained completely separated from any food ingredients and spices. Spice and ingredient racks should be maintained completely separately of raw meat storage. Violation was immediately corrected.</p>	
IH	21	<p>Deli Deli salads in the display case were noted with marked dates which were actually 8 days and not 7 days. Products placed in the cooler on the 3/28 were dated 4/4. Hard boiled eggs and meat loaf in the deli walk in also did not contain date mark. .</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 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>CORRECTIVE ACTION When dating ready to eat potentially hazardous foods the day of preparation and placement in refrigeration is considered day 1. Proper date mark on the above cited should have been 4/3.</p>	COS

O	26	<p>Meat Department Chemical containers were noted stored on the clean end drain board of the ware wash sinks. .</p> <p>WISCONSIN FOOD CODE REFERENCE 7-201.11 Separation.C</p> <p>POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning;S and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>CORRECTIVE ACTION Cross contamination of clean utensils could occur if chemicals are stored on a drain board designated to dry cleaned food contact utensils. All chemicals must be stored in a designated area away from food and food contact surfaces when not in immediate use.</p>	--

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>Deli Department -</p> <p>Calibration checks of food thermometers in the deli found 2 thermometers which read +8-9F. Calibration checks were conducted in ice water bath which read 39F & 40F</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 Calibration checks should be routinely done to ensure food thermometers are accurate to within 2F based on ice bath calibration method. Thermometers which were recalibrated should be rechecked within a week. If calibration is required a second time - recommend thermometers be replaced.</p>	

<p>37</p>	<p>Bakery Department - Rolling cart containing exposed bakery was noted placed directly adjacent to the hand wash sink - exposed to splash. Bag of sugar was noted stored on the floor and immediately adjacent to a mop bucket and mop.</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 Bakery rack was ordered moved away from potential splash at the hand wash sink. Please reinforce with all bakery staff as this is a repeat violation.</p> <p>Foods should not be stored on the floor, cleaning equipment should be returned to its designated storage area when not in use.</p>	<p>COS - repeat</p>
<p>43</p>	<p>Single use raw meat trays in storage were noted with dried raw animal food debris. Meat Department employee was noted touching and moving trays with visibly soiled hands (raw animal debris). Trays were noted used following this observation, or during the course of this inspection.</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>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>(B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:</p> <p>(1) In a self-draining position that allows air drying; and</p> <p>(2) Covered or inverted.</p> <p>(C) SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</p> <p>CORRECTIVE ACTION Affected containers were disposed of. Use of unclean containers with visible meat debris could constitute adulteration. Single use containers / trays should be maintained protected from contamination especially raw animal debris. Placing food on a contaminated tray could constitute adulteration as follows:</p> <p>Wisconsin State Statutes 97.02 Standards; adulterated food. A food is adulterated:</p> <p>(7) If it has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health</p> <p>All single use food containers must be maintained protected in storage and from contamination.</p>	
<p>35</p>	<p>Repacked bakery items were noted with ingredient labels which did not transfer or contain all items declared on the manufacturers original label.</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p>3-601.11 Standards of Identity.</p> <p>PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and Standards of Identity or Composition, and the general requirements in 21 CFR 130 - Food Standards: General and 9 CFR 319 Subpart A - General.</p> <p>3-602.11 Food Labels.</p> <p>(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food Labeling, and 9 CFR 317 Labeling, Marking Devices, and Containers.</p> <p>(B) Label information shall include:</p> <p>(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;</p> <p>(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;</p> <p>(3) An accurate declaration of the quantity of contents;</p> <p>(4) The name and place of business of the manufacturer, packer, or distributor; and</p>	

	<p>5) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403(Q)(3)-(5), nutrition labeling as specified in 21 CFR 101 - FOOD Labeling and 9 CFR 317 Subpart B Nutrition Labeling.</p> <p>(6) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.</p> <p>Note: The following common ingredients may cause allergic reactions: Eggs (albumen, whites, meringue), Milk & Milk Products (Whey, Nonfat Dry Milk, casein, Sodium Caseinate etc.) Peanuts (peanut butter, unrefined peanut oil, and flour), Wheat & Wheat Proteins (malt, caramel color, flour,) Tree Nuts (almonds, walnuts, pecans etc. each is a separate allergen, or the unrefined oils of these products), Soybeans & Soy Products (hydrogenated soy protein, tofu and unrefined soybean oil) Fish and Shellfish & Crustaceans;</p> <p>Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, Food Colors.</p> <p>CORRECTIVE ACTION If product is obtained from another supplier - the ingredients and all declarations must be included on the repack labels. The label must be legible/readable to the customer.</p>	
<p>45</p>	<p>Bare wood pallets were noted used for storage of raw meat containers in the meat storage cooler. Blood and other debris was noted on and around the storage pallets.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-101.111 Nonfood-Contact Surfaces.</p> <p>NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.</p> <p>CORRECTIVE ACTION Bare wood pallets used for storage must be replaced with smooth, nonabsorbent smooth pallets or racks.</p>	
<p>53</p>	<p>Soils and debris was noted on walls, floors and ceilings throughout the meat cut room. Suspect food debris was noted on the ceiling above process areas. Floors noted with accumulated dust and soils at and around corners and equipment, walls and wall attachments were noted with soils and debris. Floor drains were noted with accumulated animal debris.</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 Entire area should be maintained clean and free of visible soils and debris other than that which results from current prep. All food equipment must be completely broke down cleaned and sanitized based on room temperature (@41F every 24hrs) (41F-45F every 20 hours). Cleaning should include full break down of equipment using CIP</p>	

	procedure including sanitizing.	
	Meat department cleaning should be completed and maintained. Recommend a master cleaning schedule to ensure thorough and regular cleaning.	

Long term controls in place

--

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 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

<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	Report <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		