

**MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT**

Business Name <b>UW Fox Valley</b>		Business Address 1479 Midway Road		County <b>Winnebago</b>		ID # <b>02-65626</b>	
Legal Licensee <b>UW Fox Valley</b>		Mailing Address (Licensee) 1801 Glendale Milwaukee		Telephone # (920 ) -			
Date of inspection 12/3/12		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	
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 <b>Carol Gipp</b>				CFM # and expiration CFM #                      expiration date			

**FOODBORNE ILLNESS RISK FACTORS**

Circle designated compliance status for each item <b>IN</b> -in compliance <b>OUT</b> – out of compliance <b>N/O</b> – not observed <b>N/A</b> – not applicable	Mark an <b>X</b> in appropriate box for <b>COS</b> and/or <b>R</b> <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation
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COMPLIANCE STATUS			COS	R	COMPLIANCE STATUS			COS	R
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>POTENTIALLY HAZARDOUS FOOD TEMPERATURE</b>				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	IN	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	NO	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<b>EMPLOYEE HEALTH</b>					<b>CONSUMER ADVISORY</b>				
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	23	IN	Consumer advisory supplied	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<b>HIGHLY SUSEPTABLE POPULATIONS</b>				
<b>GOOD HYGENIC PRATICES</b>					24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	<b>CHEMICAL</b>				
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	25	NA	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
<b>PREVENTING CONTAMINATION FROM HANDS</b>					26	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
6	OUT	Hands cleaned and properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	<b>Risk Factors:</b> 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.				
<b>APPROVED SOURCE</b>					Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
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"/>					
<b>PROTECTION FROM CONTAMINATION</b>									
13	IN	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	OUT	In use utensils properly stored	<input checked="" 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	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 checked="" 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	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	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 checked="" 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	40°F	prep cooler - grill drawer	37°F	deli display	40°F
--	°F	--	°F	--	°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
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 1<sup>st</sup> 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	6	<p>Food employees noted putting on gloves to work with food without washing hands prior to taking new gloves which followed handling money and wiping rags. Food employee also noted using hand sanitizer without hand wash prior.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b> 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>	COS

	<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><b>CORRECTIVE ACTION</b>  Hands must be washed prior to placing on new gloves to work with food. Hand sanitizer may not be used in place of proper hand washing they may only be used in conjunction with hand washing. Segregating tasks may reduce the number of times gloves would need to be changed - one employee on cash register another doing only prep.</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>Food thermometer was checked for proper calibration and found to read 26F in a 32F ice water bath test. Thermometer was adjusted.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  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 <math>\pm</math> 1oC in the intended range of use.</p> <p>(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to <math>\pm</math> 2oF in the intended range of use.</p> <p><b>CORRECTIVE ACTION</b>  <b>Food thermometers should be calibrated periodically - recommend weekly calibration checks and every time a thermometer is dropped. If a dial thermometer requires adjustment on consecutive calibration checks it is suggested that it be replaced.</b></p>	COS
37	<p>Boxes of food were noted stored directly on the floor in the walk in cooler.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  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>	COS

	<p>(3) At least 15 cm (6 inches) above the floor.</p> <p><b>CORRECTIVE ACTION</b>  <b>Please store all food on shelving or other rack 6" off the floor to prevent possible contamination from floor moisture.</b></p>	
38	<p>Food employees were noted wearing watches while working with food. Gloves were being used.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  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><b>CORRECTIVE ACTION</b>  <b>Please reinforce with all food staff that only plain wedding bands should be worn while working with food. Watches and bracerlets cannot be effectively washed and are exposed even when gloves are worn.</b></p>	COS
41	<p>Ice scoop was noted stored on top of the ice bin cabinet.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-304.12 In-Use Utensils, Between-Use Storage.</p> <p>During pauses in FOOD PREPARATION or dispensing, FOOD PREPARATION and dispensing UTENSILS shall be stored:</p> <p>(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;</p> <p>(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;</p> <p>(C) On a clean portion of the FOOD PREPARATION table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD PREPARATION table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;</p> <p>(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; or</p> <p>(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS.</p> <p><b>CORRECTIVE ACTION</b>  <b>Ice scoops should be stored in containers which can be washed daily to maintain food contact surfaces of the scoop clean.</b></p>	Immediate
49	<p>The food sink drain was noted leaking, standing water was noted on the floor, leak appeared to be coming from the junction between the sink and the PVC drain pipe.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  5-205.15 System Maintained in Good Repair.C</p> <p>A PLUMBING SYSTEM shall be:</p> <p>(A) Repaired according to the State Uniform Plumbing Code chps. Comm 81-87 as enforced by the Wisconsin department of commerce; and</p>	7 days

	(B) Maintained in good repair.  <b>CORRECTIVE ACTION</b> Drain leak should be repaired to prevent standing water which could support insect breeding and may cause damage to floor and walls.	
53	A leak was noted in the office/ storage area coming through around the marked gas line. Leak was noted in an area used for storage of food ingredients and food containers. Bucket was noted below leak. WISCONSIN FOOD CODE REFERENCE 6-501.11      Repairing.  The PHYSICAL FACILITIES shall be maintained in good repair. <b>CORRECTIVE ACTION</b> Leak should be repaired to prevent possible source of contamination to food and food contact items stored in the area. Maintain food and food utensils away from leak until repair can be completed.	

**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:**

Two microwave ovens noted in the self service area which are maintained by Fox River Vending were noted with accumulated soils, mildew and food debris. Contact was immediately made with Fox River Vending to have microwaves thoroughly cleaned and maintained clean with each site visit.

**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.**

<b>PIC signature or authorized employee</b>	<b>Date</b>	<b>Sanitarian Signature Todd Drew, R.S.</b>	<b>Date</b>

**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 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		