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DEPARTMENT OF HEALTH & FAMILY SERVICES DPH 45002A (Rev. 07/06)
DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION FFD-111

STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter VII, Wis. Stats.

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name	Business Address	County	ID #
Piggly Wiggly #24	1151 Midway Road	**Winnebago**	**11-24023**
Legal Licensee	Mailing Address (Licensee)	Telephone #	
Piggly Wiggly Midwest LLC	2215 Union Ave, Sheboygan	(920) 727-9770	

Date of inspection	Bare Hand Contact Plan in Place	Type of Establishment	Is operator Certified
4/1/14	☐ Yes ☒ No	☐Restaurant ☒ Retail ☐ School ☐ Liq lic	☒yes ☐ no ☐ pending ☐ N/A

Inspection Type
☐ pre-inspection ☐routine inspection ☒Re-inspection
☐ Complaint ☐ Downtime ☐Non inspection visit

Action Taken
☒ Operational ☐ Conditional Permit 30 days ☐ Withhold Permit
☐ License suspended ☐ License revoked ☐ Other

Person in Charge

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

COMPLIANCE STATUS			COS	R
POTENTIALLY HAZARDOUS FOOD TEMPERATURE				
16	IN	Proper cooking time and temperature	☐	☐
17	NO	Proper re-heating procedures for hot holding	☐	☐
18	IN	Proper cooling time and temperature	☐	☐
19	OUT	Proper hot holding temperatures	☐	☐
20	IN	Proper cold holding temperatures	☐	☐
21	IN	Proper date marking and disposition	☐	☐
22	NA	Time as a public health control; procedures and record	☐	☐
CONSUMER ADVISORY				
23	IN	Consumer advisory supplied	☐	☐
HIGHLY SUSEPTABLE POPULATIONS				
24	IN	Pasteurized foods used; prohibited foods not offered	☐	☐
CHEMICAL				
25	NA	Food additives approved and properly use	☐	☐
26	OUT	Toxic substances properly identified, stored, used	☒	☐
CONFORMANCE WITH APPROVED PROCEDURES				
27	NA	Compliance with variance, specialized process, HACCP plan	☐	☐

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
28	NA	Pasteurized eggs used where required	☐	☐
29	IN	Water and ice from approved source	☐	☐
30	NA	Variance obtained for specialized processing methods	☐	☐
FOOD TEMPERATURE CONTROL				
31	IN	Proper cooling methods used; adequate equip. for temperature control.	☐	☐
32	NO	Plant food properly cooked for hot holding	☐	☐
33	IN	Approved thawing methods used.	☐	☐
34	IN	Thermometers provided and accurate	☐	☐
FOOD PROTECTION				
35	IN	Food properly labeled original container	☐	☐
36	IN	Pests and animals not present, no unauthorized persons	☐	☐
37	OUT	Contamination prevented during food preparation storage and display	☐	☐
38	OUT	Personal cleanliness, jewelry	☐	☐
39	IN	Wiping cloths; properly used and stored	☐	☐
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	☐	☐
			☐	☐

PROPER USE OF UTENSILS			COS	R
41	IN	In use utensils properly stored	☐	☐
42	IN	Utensils equipment and linen properly stored and used	☐	☐
43	IN	Single-use and Single service articles properly stored and used	☐	☐
44	IN	Gloves properly used	☐	☐
UTENSILS AND EQUIPMENT				
45	OUT	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	☐	☐
46	IN	Warewash facilities; installed, maintained, and used	☐	☐
47	IN	Non-food contact surfaces clean	☐	☐
PHYSICAL FACILITIES				
48	IN	Hot and cold water available, under pressure	☐	☐
49	OUT	Plumbing installed; proper backflow devices	☐	☐
50	IN	Sewage and wastewater properly disposed	☐	☐
51	IN	Toilet facilities, properly constructed, supplied and clean	☐	☐
52	IN	Garbage and refuse, properly disposed facilities and maintained	☐	☐
53	IN	Physical facilities installed maintained and clean	☐	☐
54	IN	Adequate ventilation and lighting, designed and used.	☐	☐

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**
hot hold soup Deli	161°F	--	° F	--	° 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**
3 compartment	manual sanitize	☐ yes ☐ No	200ppm / 72 °F rinse	Q-10 ☒ Yes ☐ 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 **P**- Priority **Pf**- Priority Foundation	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** ☐**Pf** ☐**C**	Meat Department, Deli Department Food employees were noted placing on gloves to work with food without washing hands immediately prior. . ***WISCONSIN FOOD CODE REFERENCE*** **2−301.14 When to Wash.** 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 P and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (B) After using the toilet room; P (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2−403.11 (B); 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 (E) After handling soiled EQUIPMENT or UTENSILS; P	**COS** **Corrected – no violations noted 4/1/14**

		(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P (G) When switching between working with raw FOOD and working with READY−TO−EAT FOOD;P (H) Before putting on gloves for working with FOOD; P and (I) After engaging in other activities that contaminate the hands. P CORRECTIVE ACTION All food employees must wash hands prior to putting on gloves to work with food. Please reinforce this with all food employees.	
IH	**19** ☒ **P** ☐**Pf** ☐**C**	Deli Department Soup in the hot holding unit (single) was measured with an internal temperature of 118F. Soups were heated (directly from commercial package) to hot hold temperature (165F) per food employee approximately 1 hr earlier. Soup in the double unit was measured with internal temperature of 142F. . WISCONSIN FOOD CODE REFERENCE **3−501.16 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding.** (A) *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3−501.19,* and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (1) At 57°C (135°F) or above, *except that roasts cooked to a temperature and for a time specified in ¶ 3−401.11 (B) or reheated as specified in ¶ 3−403.11 (E) may be held at a temperature of 54°C (130°F) or above*; P or CORRECTIVE ACTION Holding holding units should be monitored to ensure that potentially hazardous foods are held at a minimum temperature of 135F. It is recommended that hot holding units be monitored and recorded daily to ensure proper function. An IR temperature reading of the interior of the unit found the bottom temperature of 172F and the side heating surface at 220F which may indicate a problem with the equipment. Product was reheated for hot holding and unti was ajusted. New soup hot holding units installed – 161F hot hold temperature	**COS** **Corrected 4/1/14**
O	**26** ☒ **P** ☐**Pf** ☐**C**	Produce Department - Meat Department Chemical spray bottles were noted stored on food contact surfaces and immediately adjacent to exposed food. . WISCONSIN FOOD CODE REFERENCE **7−201.11 Separation.** POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE−SERVICE and SINGLE−USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; P and (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 CORRECTIVE ACTION All chemicals when not in immediate use should stored in a designated area away from food and food contact utensils.	**--** **Corrected 4/1/14**

		All bottles changed to labeled containers with no prior use	
O	**26** ☐ **P** ☒**Pf** ☐**C**	Meat Department Food grade equipment lubricating oil was noted placed in a spray bottle labeled glass cleaner (original manufacturers label). Chlorine solution was noted placed in a spray bottle labeled glass / surface shine (generally ammonia containing). . WISCONSIN FOOD CODE REFERENCE **7−102.11 Common Name.** 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. Pf CORRECTIVE ACTION All chemicals in secondary containers must be maintained in a container which is properly labeled with the common name. Food grade lubricant oil may not be stored in a container used for a toxic chemical. Improperly labeled containers could result improper use of chemicals if used based on an incorrect label. Use of a bottle containing an ammonia product the subsequently bleach could result in release of chlorine gas and phosgene case both of which are extremely toxic to inhalation and to food. Food grade lubricants in new containers	**immediate** **Corrected** **4/1/14**

Use this section for Good Retail Practice (**GRP**) Violations

Violation #	**Description of violation, WFC Reference Number / Corrective Action Required**	**Compliance Date/ Corrected during inspection**
33 ☐ **P** ☒**Pf** ☐**C**	Meat Department Packaged raw chicken noted placed in ware washing sink rinse basin to thaw without running water. A food sink is available for use for the thawing of food. ***WISCONSIN FOOD CODE REFERENCE*** **4−301.16 Food Preparation Sinks.** Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if FOOD items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4−205.11, 5−202.13, and 5−402.11. **CORRECTIVE ACTION** **Food sink must be used for any food which is to be washed or thawed. A ware wash sink may not be used for food. Please reinforce the proper use of sinks with all Meat Department food employees.** Warewashing sinks properly used	**immediate** **Corrected** **4/1/14**
38 ☐ **P** ☐**Pf** ☐**C**	Meat Department Food employee handling raw animal products was noted wearing a watch while working directly with food. WISCONSIN FOOD CODE REFERENCE **2−303.11 Prohibition.** Except for *a plain ring such as a wedding band,* while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. **CORRECTIVE ACTION** **Food employees may not wear any jewelry on the wrists or hands while working directly with food. Please reinforce this requirement with all food**	**Immediate** **Corrected** **4/1/14**

	employees **No food employees noted wearing jewelry on hands or wrists**	
45 ☐ **P** ☒**Pf** ☐**C**	Meat Department Drain plungers were noted placed on the food contact surface of the designated food sink. WISCONSIN FOOD CODE REFERENCE 4−601.11 Equipment, Food−Contact Surfaces, Nonfood−Contact Surfaces, and Utensils. (A) EQUIPMENT FOOD−CONTACT SURFACES and UTENSILS shall be clean to sight and touch. Pf **CORRECTIVE ACTION** Food sink is designated for washing and thawing of foods. Placement of cleaning equipment especially plungers which are likely grossly contaminated should not be placed on a food contact surface. A written cleaning and sanitizing plan should be drafted and used for preparing the sink prior to direct contact with food. Food sink in proper use during reinspection	**immediate** **Corrected** **4/1/14**
49 ☐ **P** ☐**Pf** ☒**C**	Meat Department Accumulated raw animal debris was noted caught in floor drain grates, floor drains and drain troughs. Quantity of material could pose poential harborage issue for insects and rodents as well as prevent proper function of the drain system. WISCONSIN FOOD CODE REFERENCE **5−205.15 System Maintained in Good Repair.** A PLUMBING SYSTEM shall be: (A) Repaired according to the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services; P and (B) Maintained in good repair. **CORRECTIVE ACTION** Floor drain grates should be removed all visible food debris should be removed from all floor and trough drains. Equipment should be sanitized and flushed. This should be conducted periodically to prevent the accumulatin of raw animal debris in these drains. Floor drains cleaned no to minimal normal debris noted	**immediate** **Corrected** **4/1/14**
53 ☐ **P** ☐**Pf** ☒**C**	Meat Department Dust, soil and food debris accumulations were noted on floors, walls, wall attachments, compressor fan shrouds throughout the meat department process and storage areas. WISCONSIN FOOD CODE REFERENCE **6−501.12 Cleaning, Frequency and Restrictions.** (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) *Except for cleaning that is necessary due to a spill or other accident,* cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. **CORRECTIVE ACTION** A thorough cleaning of the entire meat department is suggested. Areas cited must be cleaned to remove accumulated dust, soils and food debris. It is recommended that a full steam clean of the entire area be considered. A master cleaning schedule should be drafted and followed to prevent accumulations noted during this inspection. Entire area was power washed accumulated soils and food debris removed and area maintained since original inspection	**5 days** **Corrected** **4/1/14**

<u>Long term controls in place</u>

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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-inpsection 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:

Excellent reinspection – all items cited were corrected

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:

☐ Employee Health	☐ Employee Reporting Agreement	☐ Personal Hygiene	☐ Bare hand contact
☐ Responsibilities of the PIC	☐ Disposable glove use	☐ Cross – Contamination	☐ Demonstration of Knowledge
☐ Cooling Procedures	☐ Thawing Procedures	☐ Active Managerial Control	☐ Certified Food Manager
☐ Consumer Advisory	☐ HACCP	☐ HACCP Hazard Analysis	☐ Serving Safe Food
☐ Pre-Inspection	☐ Time as a Health Control	☐ Allergens	☐ Thermometer Calibration
☐ Catering	☐ Cooking Temperatures	☐ Microwave Cooking	☐ Interpreting the Inspection Report
☐ Variance / HACCP	☐ Frozen Foods	☐ Receiving	☐ Chemical / Physical Contamination
☐ Common Foodborne Illnesses	☐ Outdoor Events	☐ Serving Safe Food	☐ Effective Sanitizing
☐ Organizing Coolers	☐ Date Marking		

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23	IN	Consumer advisory supplied	☐	☐
HIGHLY SUSEPTABLE POPULATIONS				
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CHEMICAL				
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26	OUT	Toxic substances properly identified, stored, used	☒	☐
CONFORMANCE WITH APPROVED PROCEDURES				
27	NA	Compliance with variance, specialized process, HACCP plan	☐	☐

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PHYSICAL FACILITIES				
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51	IN	Toilet facilities, properly constructed, supplied and clean	☐	☐
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54	IN	Adequate ventilation and lighting, designed and used.	☐	☐

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**
upright refrigerator produce melon	39°F	walk in cooler deli	34°F	hot hold soup unit 1	118°F
hot hold soup 2	146°F	upright refrigerator meat	36°F	walk in cooler dairy	40°F
Cook chicken	172°F	Cook --	° F	Cook --	° F

WAREWASHING INFORMATION					
Machine Name	**Sanitization Method**	**Thermo Label confirmed**	**PPM/ temp**	**Sanitizer Name / Approved Y/N**	**Sanitizer Type**
3 compartment	manual sanitize	☐ yes ☐ No	200ppm / 72 °F rinse	Q-10 ☒ Yes ☐ No	QUAT

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

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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 **P**- Priority **Pf**- Priority Foundation	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** ☐**Pf** ☐**C**	Meat Department, Deli Department Food employees were noted placing on gloves to work with food without washing hands immediately prior. . ***WISCONSIN FOOD CODE REFERENCE*** **2−301.14 When to Wash.** 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 P and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (B) After using the toilet room; P (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2−403.11 (B); 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 (E) After handling soiled EQUIPMENT or UTENSILS; P (F) During FOOD preparation, as often as necessary to remove soil and contamination	**COS**

		and to prevent cross contamination when changing tasks; P (G) When switching between working with raw FOOD and working with READY−TO−EAT FOOD;P (H) Before putting on gloves for working with FOOD; P and (I) After engaging in other activities that contaminate the hands. P CORRECTIVE ACTION All food employees must wash hands prior to putting on gloves to work with food. Please reinforce this with all food employees.	
IH	**19** ☒ **P** ☐**Pf** ☐**C**	Deli Department Soup in the hot holding unit (single) was measured with an internal temperature of 118F. Soups were heated (directly from commercial package) to hot hold temperature (165F) per food employee approximately 1 hr earlier. Soup in the double unit was measured with internal temperature of 142F. . WISCONSIN FOOD CODE REFERENCE **3−501.16 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding.** (A) *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3−501.19,* and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (1) At 57°C (135°F) or above, *except that roasts cooked to a temperature and for a time specified in ¶ 3−401.11 (B) or reheated as specified in ¶ 3−403.11 (E) may be held at a temperature of 54°C (130°F) or above*; P or CORRECTIVE ACTION Holding holding units should be monitored to ensure that potentially hazardous foods are held at a minimum temperature of 135F. It is recommended that hot holding units be monitored and recorded daily to ensure proper function. An IR temperature reading of the interior of the unit found the bottom temperature of 172F and the side heating surface at 220F which may indicate a problem with the equipment. Product was reheated for hot holding and unti was ajusted.	**COS**
O	**26** ☒ **P** ☐**Pf** ☐**C**	Produce Department - Meat Department Chemical spray bottles were noted stored on food contact surfaces and immediately adjacent to exposed food. . WISCONSIN FOOD CODE REFERENCE **7−201.11 Separation.** POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE−SERVICE and SINGLE−USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; P and (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 CORRECTIVE ACTION All chemicals when not in immediate use should stored in a designated area away from food and food contact utensils.	--

O	**26** ☐ **P** ☒**Pf** ☐**C**	Meat Department Food grade equipment lubricating oil was noted placed in a spray bottle labeled glass cleaner (original manufacturers label). Chlorine solution was noted placed in a spray bottle labeled glass / surface shine (generally ammonia containing). . WISCONSIN FOOD CODE REFERENCE **7−102.11 Common Name.** 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. Pf CORRECTIVE ACTION All chemicals in secondary containers must be maintained in a container which is properly labeled with the common name. Food grade lubricant oil may not be stored in a container used for a toxic chemical. Improperly labeled containers could result improper use of chemicals if used based on an incorrect label. Use of a bottle containing an ammonia product the subsequently bleach could result in release of chlorine gas and phosgene case both of which are extremely toxic to inhalation and to food.	**immediate**

Use this section for Good Retail Practice (**GRP**) Violations

Violation #	**Description of violation, WFC Reference Number / Corrective Action Required**	**Compliance Date/ Corrected during inspection**
33 ☐ **P** ☒**Pf** ☐**C**	Meat Department Packaged raw chicken noted placed in ware washing sink rinse basin to thaw without running water. A food sink is available for use for the thawing of food. ***WISCONSIN FOOD CODE REFERENCE*** **4−301.16 Food Preparation Sinks.** Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if FOOD items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4−205.11, 5−202.13, and 5−402.11. **CORRECTIVE ACTION** **Food sink must be used for any food which is to be washed or thawed. A ware wash sink may not be used for food. Please reinforce the proper use of sinks with all Meat Department food employees.**	**immediate**
38 ☐ **P** ☐**Pf** ☐**C**	Meat Department Food employee handling raw animal products was noted wearing a watch while working directly with food. WISCONSIN FOOD CODE REFERENCE **2−303.11 Prohibition.** Except for *a plain ring such as a wedding band,* while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. **CORRECTIVE ACTION** **Food employees may not wear any jewelry on the wrists or hands while working directly with food. Please reinforce this requirement with all food employees**	**Immediate**

45 ☐ **P** ☒**Pf** ☐**C**	Meat Department Drain plungers were noted placed on the food contact surface of the designated food sink. WISCONSIN FOOD CODE REFERENCE 4−601.11 Equipment, Food−Contact Surfaces, Nonfood−Contact Surfaces, and Utensils. (A) EQUIPMENT FOOD−CONTACT SURFACES and UTENSILS shall be clean to sight and touch. Pf **CORRECTIVE ACTION** Food sink is designated for washing and thawing of foods. Placement of cleaning equipment especially plungers which are likely grossly contaminated should not be placed on a food contact surface. A written cleaning and sanitizing plan should be drafted and used for preparing the sink prior to direct contact with food.	**immediate**
49 ☐ **P** ☐**Pf** ☒**C**	Meat Department Accumulated raw animal debris was noted caught in floor drain grates, floor drains and drain troughs. Quantity of material could pose poential harborage issue for insects and rodents as well as prevent proper function of the drain system. WISCONSIN FOOD CODE REFERENCE **5−205.15 System Maintained in Good Repair.** A PLUMBING SYSTEM shall be: (A) Repaired according to the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services; P and (B) Maintained in good repair. **CORRECTIVE ACTION** Floor drain grates should be removed all visible food debris should be removed from all floor and trough drains. Equipment should be sanitized and flushed. This should be conducted periodically to prevent the accumulatin of raw animal debris in these drains.	**immediate**
53 ☐ **P** ☐**Pf** ☒**C**	Meat Department Dust, soil and food debris accumulations were noted on floors, walls, wall attachments, compressor fan shrouds throughout the meat department process and storage areas. WISCONSIN FOOD CODE REFERENCE **6−501.12 Cleaning, Frequency and Restrictions.** (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) *Except for cleaning that is necessary due to a spill or other accident,* cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing. **CORRECTIVE ACTION** A thorough cleaning of the entire meat department is suggested. Areas cited must be cleaned to remove accumulated dust, soils and food debris. It is recommended that a full steam clean of the entire area be considered. A master cleaning schedule should be drafted and followed to prevent accumulations noted during this inspection.	**5 days**

<u>Long term controls in place</u>

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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-inpsection 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:

☐ Employee Health	☐ Employee Reporting Agreement	☐ Personal Hygiene	☐ Bare hand contact
☐ Responsibilities of the PIC	☐ Disposable glove use	☐ Cross – Contamination	☐ Demonstration of Knowledge
☐ Cooling Procedures	☐ Thawing Procedures	☐ Active Managerial Control	☐ Certified Food Manager
☐ Consumer Advisory	☐ HACCP	☐ HACCP Hazard Analysis	☐ Serving Safe Food
☐ Pre-Inspection	☐ Time as a Health Control	☐ Allergens	☐ Thermometer Calibration
☐ Catering	☐ Cooking Temperatures	☐ Microwave Cooking	☐ Interpreting the Inspection Report
☐ Variance / HACCP	☐ Frozen Foods	☐ Receiving	☐ Chemical / Physical Contamination
☐ Common Foodborne Illnesses	☐ Outdoor Events	☐ Serving Safe Food	☐ Effective Sanitizing
☐ Organizing Coolers	☐ Date Marking		