

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Weathervane	Business Address 186 Main Street	County Winnebago	ID # 02-71052-M
Legal Licensee Weathervane Restaurant LLC	Mailing Address (Licensee) 610 Tayco St. Menasha	Telephone # (920) 725-2524	

Date of inspection 12/4/12	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School	Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A
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Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit	Action Taken <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other
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Person in Charge Patrick DuFrane	CFM # and expiration CFM # expiration date
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FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable	Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation

COMPLIANCE STATUS		COS	R
DEMONSTRATION OF KNOWLEDGE			
1A	IN	Certified food manager, duties	<input type="checkbox"/> <input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/> <input type="checkbox"/>
EMPLOYEE HEALTH			
2	IN	Management awareness, policy present	<input type="checkbox"/> <input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/> <input type="checkbox"/>
GOOD HYGENIC PRATICES			
4	OUT	Proper eating, tasting, drinking	<input type="checkbox"/> <input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/> <input type="checkbox"/>
PREVENTING CONTAMINATION FROM HANDS			
6	IN	Hands cleaned and properly washed	<input type="checkbox"/> <input type="checkbox"/>
7	OUT	No bare hand contact or using approved plan	<input type="checkbox"/> <input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/> <input type="checkbox"/>
APPROVED SOURCE			
9	IN	Food obtained from approved source	<input type="checkbox"/> <input type="checkbox"/>
10	IN	Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/>
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/> <input type="checkbox"/>
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/> <input type="checkbox"/>
PROTECTION FROM CONTAMINATION			
13	IN	Food separated and protected	<input type="checkbox"/> <input type="checkbox"/>
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/> <input 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	NO	Proper cooling time and temperature	<input type="checkbox"/> <input type="checkbox"/>
19	IN	Proper hot holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
20	IN	Proper cold holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
21	IN	Proper date marking and disposition	<input type="checkbox"/> <input type="checkbox"/>
22	NA	Time as a public health control; procedures and record	<input type="checkbox"/> <input type="checkbox"/>

CONSUMER ADVISORY

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

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

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

CONFORMANCE WITH APPROVED PROCEDURES

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

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

GOOD RETAIL PRACTICES

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

SAFE FOOD AND WATER			COS	R	PROPER USE OF UTENSILS			COS	R
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	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	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	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	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	IN	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	OUT	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
hot hold	167°F	walk in cooler	36°F	prep cooler	40°F
prep cooler	39°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
Eco Lab	sanitizing machine	<input type="checkbox"/> yes <input type="checkbox"/> No	100ppm / 119 °F rinse	Eco Lab Apex <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

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>Open top personal beverage container (coffee cup) was noted on a food contact surface (prep cooler cut board)..</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>	--

		<p>CORRECTIVE ACTION Food employees should use only closed top beverage containers kept in location where they cannot contaminate food or food contact surfaces. Please reinforce with all food employees.</p>	
CC	7	<p>Food employees on the line noted contacting ready to eat foods with bare hands. No handwash violations were noted in conjunction with this observation..</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>CORRECTIVE ACTION Ready to eat foods may not be contact with bare hands unless a bare hand contact plan is in place. Utensils and/or gloves must be used. A bare hand contact plan could be granted for the line cooks for specific tasks. The template for a bare hand contact plan is included with this report.</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
39	<p>In use wipe rags were noted out on food contact surfaces and in prep areas. An inuse knife was noted in direct contact with a wipe rag on a food surface. Wipe rag buckets were available.</p> <p>WISCONSIN FOOD CODE REFERENCE -304.14 Wiping Cloths and Working Containers, Use Limitation.</p> <p>(A) Cloths that are in use for wiping FOOD spills shall be used for no other purpose.</p> <p>(B) Cloths used for wiping FOOD spills shall be:</p> <p>(1) Dry and used for wiping FOOD spills from TABLEWARE and carry-out containers; or</p> <p>(2) Wet and cleaned as specified under ¶ 4-802.11(D), stored in a chemical SANITIZER at a concentration specified in § 4-501.114, and used for wiping spills from FOOD-CONTACT and nonFOOD-CONTACT SURFACES of EQUIPMENT.</p> <p>(C) Dry or wet cloths that are used with raw animal FOODS shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal FOODS shall be kept in a separate SANITIZING solution.</p>	

	<p>(D) Wet wiping cloths used with a freshly made SANITIZING solution and dry wiping cloths shall be free of FOOD debris and visible soil.</p> <p>(E) Working containers of SANITIZING solutions for storage of in-use wiping cloths may be placed above the floor if used in a manner to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE or SINGLE-USE ARTICLES..</p> <p>CORRECTIVE ACTION In use wiping rags should be maintained in sanitizer solution when not in use, and should not be left directly on food contact surfaces or in contact with food utensils.</p>	
53	<p>Accumulated dust was noted on ceiling exhaust vents which were above food preparation areas.</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 Accumulated dust should be cleaned from exhaust vents as soon as possible. Vents should be periodically cleaned to prevent accumulations of visible dust.</p>	
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	

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:

Please contact me if you wish to put a bare hand contact plan in place for specific activities (cooks line).

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 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		