

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HOTEL MARSHFIELDS "LIBBY MCNEILL'S"	Facility Type Retail Food - Serving Meals
Facility ID # GKOJ-9B7KTZ	Facility Telephone # 715 387-2700
Facility Address 2700 S CENTRAL AVE MARSHFIELD , WI 54449	
Licensee Name MARSHFIELD HOSPITALITES LLC	Licensee Address 2700 S CENTRAL AVE MARSHFIELD , WI 54449

Inspection Information		
Inspection Type Routine	Inspection Date October 5, 2021	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
WALK-IN COOLER #1	33
WALK-IN COOLER #2 restaurant	34
KITCHEN 2DR COOLER	34
KITCHEN 1DR FREEZER	6
Storage ROOM 3DR Dairy COOLER	41
Storage ROOM 3DR FREEZER	2.5
LINE PREP TABLE - salad	39
burger LINE PREP TABLE	41
SERVER 4DR COOLER	36
WALK-IN FREEZER	-2.2
Drawer Cooler	33
Breakfast Milk Cooler	22
Breakfast Egg Cooler	34
bar wic	36

Food Temperatures	
Description	Temperature (Fahrenheit)
butter ch 3 dr true cooler - storage	40
chicken wild rice soup hh	171
burger ct	184
greens ch salad prep bottom	40
tomatoes ch top salad prep	39
salads ch wait 4dr ric	36
pickles ch top burger prep ric	43
chicken raw ch drawer - bottom	32
buns ch 3dr storage rif	2.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
KITCHEN DISH MACHINE 3C SINK BUCKET	HIGH TEMP CHEMICAL CHEMICAL	electronic monitor- will alarm if water not hot or soap empty - visual verified water over 180 15 sec		ecolab	acid

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 2</p> <p>Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: front corner of tilt skillet has duct tape that is not easily cleanable CORRECTIVE ACTION(S): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth material. Correct By: 05-Nov-2021 CODE CITATION: 4-101.19 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>Good Retail Practices - 51 - Plumbing installed proper backflow devices This is a core item OBSERVATION: The mop sink leaks and is not maintained in good repair. CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 05-Nov-2021 CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be:(B) Maintained in good repair. Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or http://dsps.wi.gov/sb/SB-HomePage.html.</p>

Comments:
<p>smoking for flavor not preservation, no special processing pickles, ceasar and french made in house - 7 days no hoe made juice, no oysters, frozen clams for soup no non-continous cooking soups, gravys, leftovers cooler in 2 in pans at least 4 staff are CFM's ex 22 and 24 dishwasher has electronic monitor, that alarms if water not hot or soup empty unused portions of roast - cooled in small portions and sliced or used for soup later discussed spill kit and reporting agreement - quized staff - proficient send link to fact sheets and training manual - October 20/2021 went back for the pool re-inspection and chef showed me that the hand wash sink was fixed -</p>

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian




Kate Carlson
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