



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CULTIVATE TASTE TEA SALON	Facility Type Retail Food - Serving Meals
Facility ID # BHAR-BZ5J7D	Facility Telephone # 608 509-8583
Facility Address 520 N BROADWAY STE 120 GREEN BAY , WI 54303	
Licensee Name CULTIVATE TASTE LLC	Licensee Address 1585 SILVERSTONE TRL 1 DE PERE , WI 54115

Inspection Information		
Inspection Type Routine	Inspection Date June 2, 2021	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Arctic Air Prep Cooler	37
Arctic Air 2-door Reach in Cooler	35
Arctic Air Freezer	1

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Three Compartment Sink - Not set up	Chemical				

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**Total # 5****Certified Food Manager - 62 - Certified Food Manager**

This is a core item

OBSERVATION: There is no approved or current food protection manager's certificate posted in the food establishment.**CORRECTIVE ACTION(S):** Post current food protection manager certification in conspicuous view within the food establishment. Correct By: 02-Sep-2021**CODE CITATION:** 12-201.11(B) A retail FOOD ESTABLISHMENT shall post a certificate issued under 12-201.11 (A) in a conspicuous place on the PREMISES of the retail FOOD ESTABLISHMENT.**Risk/Intervention - 05 - Responding to contamination events**

This is a priority foundation item

OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.**CORRECTIVE ACTION(S):** Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 14-Jun-2021**CODE CITATION:** 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 14-Jun-2021**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]**Good Retail Practices - 55 - Physical facilities installed, maintained and clean**

This is a core item

OBSERVATION: The ceiling in the kitchen area is made of concrete and is chipped and worn in many areas.**CORRECTIVE ACTION(S):** Provide a ceiling that is designed, constructed, and installed so it is smooth and easily cleanable. Correct By: 02-Sep-2021**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, doors, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.**Good Retail Practices - 55 - Physical facilities installed, maintained and clean**

This is a core item

OBSERVATION: Mop stored in bucket.**CORRECTIVE ACTION(S):** Store mops to allow them to air dry without soiling walls, equipment and supplies. Correct By: 02-Sep-2021**CODE CITATION:** 6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.**Comments:**

License will be released conditionally until all violations are corrected. A follow-up will be conducted on or after 9/2/2021 to check on the status of the violations, unless the owner contacts the inspector ahead of time.

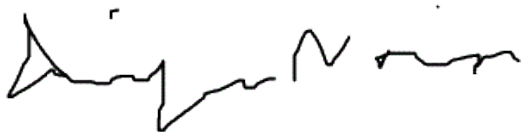
RE-INSPECTION FEES AND ENFORCEMENT POLICY 1. Upon discovery of a priority/critical violation during an inspection, the inspector will note the violation on the inspection form and provide the person in charge of the establishment with instructions as to how to correct the violation and a "correct by" date for the follow-up inspection. 2. The inspector will conduct a follow-up inspection on or after the "correct by" date. If the priority/critical violation has been corrected, no further action will be taken. If, however, the violation still exists, the inspector will assign a new "correct by" date; and a \$150.00 re-inspection fee will be assessed to the establishment owner for non-compliance. An invoice will be mailed to the legal licensee payable within 30 days. 3. The inspector will conduct a re-inspection on

or after the second "correct by" date. If the priority/critical violation has not been corrected an additional \$300.00 re-inspection fee will be assessed and the inspector will refer the matter to the Environmental Manager and/or the Health Officer. At that time a 2nd re-inspection date will be scheduled. 4. If the priority/critical violation is not corrected by the 2nd re-inspection on or after the third "correct by" date, an additional \$450.00 fee will be assessed. The establishment operator will be required to attend a mandatory compliance meeting scheduled at the Public Health Division Office with the Inspector, Environmental Manager and Health Officer to discuss failure to correct violations, development of a risk control plan and potential license revocation for the establishment. 5. The inspector will schedule and conduct a special inspection on or after the fourth "correct by" date. If the orders are not corrected at the special inspection the establishment will be ordered closed and the license revocation process started.

REPEATED VIOLATIONS: If a violation is repeated on three or more consecutive routine and/or complaint inspections, a \$150.00 fee will be assessed. Repeated non-compliance may result in additional fee assessments, citations, closure of the establishment and/or license revocation or denial of future licenses at the discretion of the Health Officer of the Public Health Division. **CLOSE/REOPEN FEES:** Priority/Critical violations that are an imminent health hazard and require immediate closure of an establishment or a licensed facility such as a pool will be assessed a \$107.00 closure/reopen fee. Repeated closures may require a mandatory compliance meeting and additional enforcement action may result. **CERTIFIED FOOD MANAGER REQUIREMENTS:** A \$127.00 penalty fee is assessed for failure to provide a certified food manager on staff as required in Wisconsin Administrative Code ATCP 75 Appendix Ch. 12-201.11 for food establishments. A \$255.00 penalty fee is assessed if the food establishment is still not in compliance 12 months later. *****NOTE:** A \$50.00 late penalty fee will be added and assessed to any fee NOT paid within 45 calendar days of the date indicated on your billing letter from this office notifying you of a fee due. Failure to pay all non-compliance fees in full will result in closure of the establishment and license revocation by the Brown County Public Health. **ANY OPERATOR AGGRIEVED BY AN ORDER OF THE BROWN COUNTY PUBLIC HEALTH MAY APPEAL SUCH ORDER TO THE BOARD OF HEALTH AS SPECIFIED IN BROWN CODE OF ORDINANCES CHAPTER 37.09(5).**

A re-inspection to assess your correction of these violations will be conducted on, or about, 09/02/2021

Person in Charge



Jennifer Nowicki

Sanitarian



**Austin Carter
(920) 448-6407**