Re-inspection Criteria for Hotel, Motel, Tourist Rooming Houses and Bed & Breakfast Establishments

A re-inspection and re-inspection fees will be required under the following conditions:

Category 1 – Imminent Hazards
Whenever an inspection or complaint investigation reveals the existence of a violation that is potentially hazardous to the health and safety of patrons or employees and the violation is not able to be corrected during the inspection or investigation. This requires the inspector to return to the establishment to verify that the violation has been corrected.

Category 2 – Repeat Violations
Repeat violations, even if they are corrected during the inspection process. Repeat violations that are documented over 3 consecutive routine or complaint inspections will result in a re inspection and re-inspection fee.

Category 3 – Excessive Violations
Violations are of such an excessive nature that the potential exists for a hazard to occur. A re-inspection and re-inspection fee may result after consultation with an immediate supervisor or DATCP and the decision is made that additional intervention is needed by the inspector to bring the establishment into compliance.

The following violation(s) will result in a re-inspection and re-inspection fee under category 1, if the violation(s) is not immediately corrected during the inspection process.

1. Operator/employees working while ill with a confirmed communicable disease.
2. Ice used for cooling drinks or food from unapproved/contaminated source.
3. The operator has not tested the well water at a certified laboratory for bacteriological analysis. If the operator has not provided the department the water test results within 20 business days of the violation being noted on the inspection report, a re-inspection will occur.
4. The private onsite waste treatment system has failed. A re-inspection shall occur unless remediation has begun or the operator is currently working with the department of commerce to achieve compliance.
5. Plumbing fixtures such as sinks, toilet facilities, or public or private sewage system are not discharging into approved waste storage containers or systems.
6. The well water does not comply with the applicable water quality standards of ch. NR 809, and an alternative approved source of water has not been provided.
7. Smoke/Fire alarms are not in working order or not installed in required locations and quantities.
8. The lodging facility does not have adequate combustion air supply for gas space heaters. Orders shall be written for qualified HVAC personnel to perform the work of providing combustion air for the gas space heater and provide written documentation within 30 days to the department. The gas space heater may not be operated until documentation has been received by the department that the work has been completed. If the department has not received documentation within 30 days a re-inspection will occur and a fee assessed.
9. Presence of live insects of public health significance, rodents or other pests in the establishment.
10. Cross-contamination is observed between raw and ready-to-eat foods in Bed & Breakfast establishment.
11. Cross-contamination is observed between food and the cleaning and sanitizing of equipment and utensils in Bed & Breakfast establishment.

12. Chemical sanitization in a low-temperature dish machine or manual ware-washing operation is observed below:
   a. 50 ppm chlorine in a low-temperature dish machine,
   b. 100 ppm chlorine in a manual ware-washing operation,
   c. The ppm indicated by the manufacturer for a quaternary ammonium compound, or
   d. 12.5 ppm for an iodine solution.

13. During the sanitization process equipment or utensils are observed not exposed to the sanitization process for the proper time period.
   a. In a hot water manual ware-washing operation the utensil surface shall be immersed in the hot water at 171ºF for at least 30 seconds. A greater than 2°F difference must be observed for a re-inspection to occur.
   b. Hot water mechanical operation the sanitization rinse fails to achieve a utensil surface temperature of 160ºF as measured by an irreversible registering temperature indicator.

14. Chemical sanitization in a manual ware-washing operation is observed below 100 ppm chlorine in a manual ware-washing operation.

15. Utensils or food contact surfaces are observed not sanitized after cleaning before use with another food item.

16. Raw animal food was cooked to a temperature below what is required in the HFS 197.
   A greater than 2°F difference must be observed for a re-inspection to occur.

17. Potentially hazardous food that is hot held below a temperature required in HFS 197.
   A greater than 2°F difference must be observed for a re-inspection to occur.

18. Potentially hazardous food that is cold held above a temperature as required in HFS 197.
   A greater than 2°F difference must be observed for a re-inspection to occur.