



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ANGRY'S WAY OUT	Facility Type Restaurant
Facility ID # MWAS-APTQZS	Facility Telephone # 608 397-4204
Facility Address N5914 COUNTY RD ZZ ONALASKA , WI 54650	
Licensee Name JONATHAN STEVENS	Licensee Address N5914 COUNTY RD ZZ ONALASKA , WI 54650

Inspection Information		
Inspection Type Pre-inspection	Inspection Date August 1, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
beer walk in	34
walk in freezer	34
walk in cooler	50
cook line prep top	56
Glass 2 door	40
pizza prep top	40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
bar 3 C sink dish machine	chemical		100 nsu		chlorine	

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.

Comments:
<p>Clean beer cooler Repair floor in kitchen Trim up and finish lower wall in pizza prep room. Adjust/service refrigeration – walk in cooler/freezer, cook line prep top Add hose bib back flow preventers on threaded faucets</p> <p>Reinspection will be Wednesday after 3 unless you call and cancel for Thursday morning. If this goes into Friday I can arrange to get someone else out there. Your license and receipt will be emailed by Megan from our dept. Print and post the permit, the receipt is for your record.</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.

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

Person in Charge

Sanitarian

Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ANGRY'S WAY OUT	Facility Type Restaurant
Facility ID # MWAS-APTQZS	Facility Telephone # 608 397-4204
Facility Address N5914 COUNTY RD ZZ ONALASKA , WI 54650	
Licensee Name JONATHAN STEVENS	Licensee Address N5914 COUNTY RD ZZ ONALASKA , WI 54650

Inspection Information		
Inspection Type Pre-inspection Follow Up	Inspection Date August 2, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
beer walk in	38
walk in freezer	0
walk in cooler	34
cook line prep top	36
Glass 2 door	35
pizza prep top	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
bar 4 C sink	chemical		nsu		chlorine	
dish machine	chemical		100		chlorine	
kitchen 3C	chemical		nsu		QA	

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.

Comments:
Floor repaired, wall trimmed and painted, hose bib back flow installed

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

Jonathan Stevens

Sanitarian

Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ANGRY'S WAY OUT	Facility Type Restaurant
Facility ID # MWAS-APTQZS	Facility Telephone # 608 397-4204
Facility Address N5914 COUNTY RD ZZ ONALASKA , WI 54650	
Licensee Name JONATHAN STEVENS	Licensee Address N5914 COUNTY RD ZZ ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date September 21, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	41
Continental cook line prep top	38
Zero Zone glass 2 door	44
Superior pizza prep top	49, 38

Food Temperatures	
Description	Temperature (Fahrenheit)
hot holding	157

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
bar 4 C sink	chemical		100		chlorine	
dish machine	chemical		50		chlorine	
kitchen 3C	chemical		nsu			

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 # 6

Risk/Intervention - 11 - Food in good condition, safe, & unadulterated

This is a priority item

OBSERVATION: Reduced oxygen packaged salmon found in the reach in cooler thawed. Labeled to thaw immediately prior to use.

CORRECTIVE ACTION(S): Discard unsafe or adulterated food items. Correct By: 22-Sep-2017

CODE CITATION: 3-101.11 FOOD shall be safe, unADULTERATED and, as specified under § 3-601.12, honestly presented. [P]

Note: The following common ingredients may cause allergic reactions: EGGS (albumen, whites, meringue); Milk and Milk Products (Whey, Nonfat Dry Milk, Casein, Sodium Caseinate etc.); Peanuts (peanut butter, unrefined peanut oil, and flour); Wheat & Wheat Proteins (malt, caramel color, flour); Tree Nuts (almonds, walnuts, pecans, etc.; each is a separate allergen, or the unrefined oils of these products); Soybeans and Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil); FISH; Shellfish; and Crustaceans.

Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, FOOD colors.

Note: For more information contact the Food Allergy and Anaphylaxis Network, 11781 Lee Jackson Hwy., Suite 160, Fairfax, VA 22033-3309, or by calling 1-800-929-4040.

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Ground beef steaks, chicken strips and buns in the walk in freezer were observed to be unwrapped.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 22-Sep-2017

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food in zer zone 2 door at 44, sausage in Superior at 49 and 38°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 22-Sep-2017

CODE CITATION: 3-501.16 (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

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Shrimp and gravy in walk in cooler, pasta, gravy and steak in reach in cooler and brats in freezer are not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 22-Sep-2017

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: Handwashing sink observed to be blocked during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 22-Sep-2017

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: No handwashing signage provided at 2 kitchen handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 22-Sep-2017

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

Discussed cooling hot food.

Discussed storage of raw animal products.

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



John Stevens

Sanitarian



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ANGRY'S WAY OUT	Facility Type Restaurant
Facility ID # MWAS-APTQZS	Facility Telephone # 608 397-4204
Facility Address N5914 COUNTY RD ZZ ONALASKA , WI 54650	
Licensee Name JONATHAN STEVENS	Licensee Address N5914 COUNTY RD ZZ ONALASKA , WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date October 3, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	
Continental cook line prep top	
Zero Zone glass 2 door	36
Superior pizza prep top	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
bar 4 C sink	chemical					
dish machine	chemical					
kitchen 3C	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.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 6</p> <p>3-101.11 - SAFE UNADULTERATED AND HONESTLY PRESENTED This is a priority item OBSERVATION: Reduced oxygen packaged salmon found in the reach in cooler thawed. Labeled to thaw immediately prior to use. CORRECTIVE ACTION(S): Discard unsafe or adulterated food items. Correct By: 22-Sep-2017 CODE CITATION: 3-101.11 FOOD shall be safe, unADULTERATED and, as specified under § 3-601.12, honestly presented. [P] Note: The following common ingredients may cause allergic reactions: EGGS (albumen, whites, meringue); Milk and Milk Products (Whey, Nonfat Dry Milk, Casein, Sodium Caseinate etc.); Peanuts (peanut butter, unrefined peanut oil, and flour); Wheat & Wheat Proteins (malt, caramel color, flour); Tree Nuts (almonds, walnuts, pecans, etc.; each is a separate allergen, or the unrefined oils of these products); Soybeans and Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil); FISH; Shellfish; and Crustaceans. Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, FOOD colors. Note: For more information contact the Food Allergy and Anaphylaxis Network, 11781 Lee Jackson Hwy., Suite160, Fairfax, VA 22033-3309, or by calling 1-800-929-4040.</p> <p>3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING This is a core item OBSERVATION: Ground beef steaks, chicken strips and buns in the walk in freezer were observed to be unwrapped.</p>

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 22-Sep-2017

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Food in zer zone 2 door at 44, sausage in Superior at 49 and 38°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 22-Sep-2017

CODE CITATION: 3-501.16 (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

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Shrimp and gravy in walk in cooler, pasta, gravy and steak in reach in cooler and brats in freezer are not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 22-Sep-2017

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

OBSERVATION: Handwashing sink observed to be blocked during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 22-Sep-2017

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided at 2 kitchen handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 22-Sep-2017

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

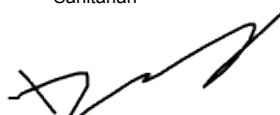
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



John Stevens

Sanitarian



Doug Schaefer
(608) 785-9679