



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name B.A. BURRITO - MARKET PL	Facility Type Restaurant
Facility ID # MWAS-AU3KWJ	Facility Telephone # 608 790-7330
Facility Address 2928 MARKET PL STE 192 ONALASKA , WI 54650	
Licensee Name PAUL HOSCH	Licensee Address 212 KEVIN CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date January 23, 2018	Total Time Spent

Equipment Temperatures	
Description walk in cooler	Temperature (Fahrenheit) 41
Turbo Air	39

Food Temperatures	
Description Hot hold Thermodyne unit over night hold	Temperature (Fahrenheit) 122
Steam table 4 zones right to left	167, 127, 110, 100

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 C sink			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.

Observed Violations
<p>Total # 4</p> <p>Risk/Intervention - 17 - Proper reheating procedures for hot holding.</p> <p>This is a priority item</p> <p>OBSERVATION: Food items in steam table were improperly reheated. Steam table used for reheating 3 zones were low after 2.5 hours 127, 110 and 100.</p> <p>CORRECTIVE ACTION(S): Discard. Adjust procedures and methods to properly reheat food. Reheat leftovers to 165 degrees F in 2 hours or less. Correct By: 23-Jan-2018</p> <p>CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P]</p> <p>(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P]</p> <p>(C) READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has</p>

jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding. [P]

(D) Reheating for hot holding as specified under ¶¶ (A) to (C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) to (C) of this section may not exceed 2 hours. [P]

(E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11 (B).

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: Food items in Thermodyne is hot held at 122°F overnight.

CORRECTIVE ACTION(S): Discard. Maintain hot potentially hazardous foods at or above 135°F. Correct By: 23-Jan-2018

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).

Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

OBSERVATION: The hot water system is incapable of meeting the peak demands of the food establishment by running out of hot water when washing dishes.

CORRECTIVE ACTION(S): Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 23-Jan-2018

CODE CITATION: 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf]

(B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]

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

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 23-Jan-2018

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Comments:

Brady Thrun has ServrSafe certificate.

Gasket to be installed on prep top door.

Morning on arrival temperatures of food in Thermodyne to be started. Review next week.

Follow-up inspection in one week.

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

A handwritten signature in black ink, appearing to be the letter 'P' with a stylized flourish.

paul hosch

A handwritten signature in black ink, appearing to be 'DS' with a long horizontal line extending to the right.

Doug Schaefer
(608) 785-9679



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Facility ID # MWAS-AU3KWJ	Facility Telephone # 608 790-7330
Facility Address 2928 MARKET PL STE 192 ONALASKA , WI 54650	
Licensee Name PAUL HOSCH	Licensee Address 212 KEVIN CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date January 30, 2018	Total Time Spent

Equipment Temperatures	
Description Thermodyne Steam table zone 1,2,3,4	Temperature (Fahrenheit) 159 155, 156, 149, 138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 C sink					

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 # 2

Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

REPEAT OBSERVATION: The hot water system is incapable of meeting the peak demands of the food establishment by running out of hot water when washing dishes.

CORRECTIVE ACTION(S): Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 23-Jan-2018

CODE CITATION: 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf]

(B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]

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

This is a core item

REPEAT OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 23-Jan-2018

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-403.11 - REHEATING FOR HOT HOLDING

This is a priority item

OBSERVATION: Food items in steam table were improperly reheated. Steam table used for reheating 3 zones were low after 2.5 hours 127, 110 and 100.

CORRECTIVE ACTION(S): Discard. Adjust procedures and methods to properly reheat food. Reheat leftovers to 165 degrees F in 2 hours or less. Correct By: 23-Jan-2018

CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P]

(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P]

(C) READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding. [P]

(D) Reheating for hot holding as specified under ¶¶ (A) to (C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) to (C) of this section may not exceed 2 hours. [P]

(E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11 (B).

3-501.16 (A) (1) - PHF/TCS, HOT HOLDING

This is a priority item

OBSERVATION: Food items in Thermodyne is hot held at 122°F overnight.

CORRECTIVE ACTION(S): Discard. Maintain hot potentially hazardous foods at or above 135°F. Correct By: 23-Jan-2018

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).

Comments:

[Record reviewed for hot holding.](#)

[Wrist blades ordered for hand sink.](#)

[Follow-up next week for record review. Include AM check on arrival of Thermodyne unit.](#)

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



Jennifer Sletten

Sanitarian



Doug Schaefer
(608) 785-9679



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Licensee Name PAUL HOSCH	Licensee Address 212 KEVIN CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date February 7, 2018	Total Time Spent

Equipment Temperatures	
Description Thermodyne Steam table zone 1,2,3,4	Temperature (Fahrenheit) 157

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 C sink					

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 # 1</p> <p>Good Retail Practices - 48 - Hot and cold water available adequate pressure This is a priority foundation item REPEAT OBSERVATION: The hot water system is incapable of meeting the peak demands of the food establishment by running out of hot water when washing dishes. CORRECTIVE ACTION(S): Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 23-Jan-2018 CODE CITATION: 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf] (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]</p>

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

5-202.12 (C) - HANDWASHING SINKS, INSTALLATION - NON-HAND OPERATED

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 23-Jan-2018

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

- (1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.
- (2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Comments:

Hands free faucet handles installed on the hand sink.

Missing this week of data for the risk control plan and no temperatures of the Thermkodyne unit recorded on arrival.

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



Beady Thrun



Doug Schaefer
(608) 785-9679