

Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BAYMONT INN &amp; SUITES</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-A8GHQA</b>	Facility Telephone # <b>608</b>
Facility Address <b>3300 N KINNEY COULEE RD ONALASKA , WI 54650</b>	
Licensee Name <b>RUM LUKKUM LLC</b>	Licensee Address <b>3300 N KINNEY COULEE RD ONALASKA , WI 54650</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>April 5, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>reach-in coolers reach-in freezer</b>	Temperature (Fahrenheit) <b>38, 40, 39, 38 8, -6</b>

<b>Food Temperatures</b>	
Description <b>Hard-boiled eggs (hold) Milk (hold)</b>	Temperature (Fahrenheit) <b>39 38</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
<b>3 compartment sink</b>	<b>chemical</b>	<b>-</b>	<b>200</b>	<b>Ecolab Oasis 146</b>	<b>QA</b>
<b>spray bottle</b>	<b>chemical</b>	<b>-</b>	<b>400</b>	<b>Multi-Quat Ecolab Oasis 146 Multi-Quat</b>	<b>QA</b>

**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 # 3**

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**REPEAT OBSERVATION:** There is no approved certified food manager for this establishment.

**CORRECTIVE ACTION(S):** Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within 90 days. Correct By: 05-Jul-2018

**CODE CITATION:** 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink not provided in kitchen.

**CORRECTIVE ACTION(S):** Install a separate approved handwashing sink in the kitchen. Correct By: 05-Jun-2018

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Working containers (spray bottles) of chemicals not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers clearly with contents. Correct By: 05-Apr-2018

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

**Comments:**

Contact Sam (785-9732) when corrected or with questions. Contact Sam with kitchen remodel plans within 60 days and provide a Certified Food Manager within 90 days (July 5, 2018).

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



**Jeffrey Jensky**



**Samuel Welch  
(608) 785-9732**

