



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BEEF JERKY OUTLET	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-A8PS2L	Facility Telephone # 608 738-1363
Facility Address 1226 CROSSING MEADOWS STE C DR ONALASKA , WI 54650	
Licensee Name WAGNER BUSINESS ENDEAVORS LLC	Licensee Address 17277 N 4TH ST GALESVILLE , WI 54630

Inspection Information		
Inspection Type Routine	Inspection Date May 2, 2019	Total Time Spent

Equipment Temperatures	
Description Turbo air	Temperature (Fahrenheit) 50

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 C sink			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
<p>Total # 1</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item REPEAT OBSERVATION: Turbo Air with cheese curds is cold held at 50°F. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 02-May-2019 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).</p>

Comments:
Site visit/reinspection in 2 weeks.

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



Luke Wagner

Sanitarian



Doug Schaefer
(608) 785-9679