



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BIG ALS TOO	Facility Type Restaurant
Facility ID # HSAT-7QWD3L	Facility Telephone # 608 783-0444
Facility Address 103 10TH AVE S ONALASKA , WI 54650	
Licensee Name BIG ALS TOO LLC	Licensee Address 103 10TH AVE S ONALASKA , WI 54650-3048

Inspection Information		
Inspection Type Routine	Inspection Date December 18, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	40
reach in cooler	40
prep top	38

Food Temperatures	
Description	Temperature (Fahrenheit)
cold hold pizza prep top diced green pepper	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 C sink	chemical		200	quaternary	
Wiping cloth			150	ammonium chlorine	

Certified Manager		
Name DOUGLAS J MUENZENBERGER	Certificate # BSAW-86WQE6	Certificate Expiration 08/29/2015

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 - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 25-Dec-2018

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Meat and cheese slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 18-Dec-2018

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments:

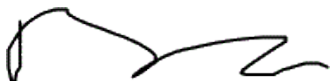
[Menu review and risk assessment conducted.](#)

[Provided a copy of the employee reporting agreement.](#)

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



doug muenzenberger



Aron Newberry
(608) 785-9730