



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURRACHOS	Facility Type Restaurant
Facility ID # HSAT-7QWP5J	Facility Telephone # 608 781-5900
Facility Address 9432 STATE ROAD 16 ONALASKA , WI 54650	
Licensee Name BURRACHOS LLC	Licensee Address 1718 STATE ROAD 16 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date October 10, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
HH Units	155/216/145/155
Drawer cooler	41
Cold bar	40
Reach in cooler	30

Food Temperatures	
Description	Temperature (Fahrenheit)
Steak, CH drawer coolers	39
Black beans, HH hot bar	160
Pico de gallo, CH cold bar	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish Machine	Chemical		100		Chlorine
Wiping bucket	Chemical		200		QA
Spray bottle	chemical		200		QA

Certified Manager		
Name KARL E GOLDBECK	Certificate # LSAK-9ZCNXU	Certificate Expiration 6/2/2020

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 # 7
Risk/Intervention - 13 - Food separated and protected This is a core item OBSERVATION: Fajita vegetables and raw steak in the drawer coolers were observed to be unwrapped or uncovered. 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: 10-Oct-2019

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

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a priority foundation item

OBSERVATION: The hot bar and cold bar counter tops located in service area has chips and holes that prevent proper cleanability.

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. Correct By: 07-Nov-2019

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a priority foundation item

OBSERVATION: A chlorine and quaternary ammonia 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: 10-Oct-2019

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]

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

REPEAT OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food.

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloths are being air-dried in front cash register. Corrected by submerging in sanitizer.

CORRECTIVE ACTION(S): Air dry wiping cloths in location where contamination of food and equipment does not occur or provide mechanical clothes dryer. Correct By: 10-Oct-2019

CODE CITATION: 4-901.12 Wiping cloths laundered in a FOOD ESTABLISHMENT that does not have a mechanical clothes dryer as specified in ¶ 4-301.15 (B) shall be air-dried in a location and in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a SANITIZING solution as specified under § 4-501.114.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The physical facilities in dish pit/office area are missing coving along the floor/wall junction extending from the tile floor to the back exit door. There is a 2 inch deep, 5 inch wide hole in the floor gathering debris.

CORRECTIVE ACTION(S): Maintain the physical facilities so they are in good repair at all times. Repair or replace coving and cover hole in floor. Correct By: 24-Oct-2019

CODE CITATION: 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The dishwasher/dish pit area is soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 10-Oct-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments:

CFM: Alexis Gilbertson 11/29/23

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



Lynda Smith



Amanda Ramos
(608) 785-9771