



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHINA INN	Facility Type Restaurant
Facility ID # ASTS-9D2Q3Y	Facility Telephone # 608 783-2315
Facility Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650	
Licensee Name LIU CHINA INN CORP	Licensee Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650

Inspection Information		
Inspection Type Complaint	Inspection Date February 22, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Natural	35
Beverage Air	39
Turbo Air	38
Walk in cooler	33
walk in freezer	F

Food Temperatures	
Description	Temperature (Fahrenheit)
rice	113
sauce	143
chicken	71/64/110/85
GTsao	145
Rice	138
Soup	146
soup	148
egg roll	146
melon	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish Sanitizer Bucket	Chemical Chemical		100 not in use		chlorine

Certified Manager		
Name SENG Q CHENG	Certificate # CJEY-9MAQZX	Certificate Expiration 4/30/2019

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 # 12

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Vegies in walk in cooler and chicken in walk in freezer not covered.

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: 22-Feb-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 - 41 - In-use utensils: properly stored

This is a core item

REPEAT OBSERVATION: Utensil was improperly stored in bulk ingredients, no handle.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 22-Feb-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food items are stored on the floor in the walk in cooler and freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 22-Feb-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by use of store bags for storage and widespread use of garbage cans, Sterilite and Rubbermaid totes for food storage.

Wood use in kitchen for tables.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

Replace containers with NSF food grade containers. Correct By: 22-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Risk/Intervention - 18 - Proper cooling time and temperature

This is a priority item

OBSERVATION: Chicken in kitchen is not cooling properly and is at 71-110 °F after 3 hours.

CORRECTIVE ACTION(S): Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 22-Feb-2019

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

- (1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]
- (2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]
- (C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]
- (D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for chicken, being left in tubs in kitchen randomly at room temperature.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 22-Feb-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: Rice on cook line is held at 113°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 22-Feb-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).

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: All food on hot bar using time as a public health control for 4-hours is not properly marked or identified with a discard time.

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 22-Feb-2019

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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: 22-Feb-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 - 43 - Single-use/single-service articles: properly stored and used

This is a core item

OBSERVATION: Single-use or single-service cans and plastic ware were observed being reused.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 22-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

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

This is a core item

OBSERVATION: Utensils are improperly stored in kitchen wet stacked.

CORRECTIVE ACTION(S): Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Correct By: 22-Feb-2019

CODE CITATION: 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

- (1) In a self-draining position that allows air drying; and
- (2) Covered or inverted.

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

OBSERVATION: The plumbing system is not maintained in good repair.

CORRECTIVE ACTION(S): Hose hooked up to mop sink run over the ceiling to wash dishes at dish washer. The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing.

CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Comments:

Time as a Public Health Control has been revoked for this establishment. No times were marked for buffet hot holding. Reinspection in one week, fee applies. See email for details.

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



Seng Cheng

Sanitarian



Doug Schaefer
(608) 785-9679



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Establishment Information	
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Facility ID # ASTS-9D2Q3Y	Facility Telephone # 608 783-2315
Facility Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650	
Licensee Name LIU CHINA INN CORP	Licensee Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650

Inspection Information		
Inspection Type Re-inspection	Inspection Date March 1, 2019	Total Time Spent

Equipment Temperatures	
Description Natural Beverage Air Turbo Air Walk in cooler walk in freezer	Temperature (Fahrenheit)

Food Temperatures	
Description Rice in warmer	Temperature (Fahrenheit) 162

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish Sanitizer Bucket	Chemical Chemical		100		chlorine

Certified Manager		
Name SENG Q CHENG	Certificate # CJEY-9MAQZX	Certificate Expiration 4/30/2019

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 # 1

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

REPEAT OBSERVATION: The plumbing system is not maintained in good repair.

CORRECTIVE ACTION(S): Hose hooked up to mop sink run over the ceiling to wash dishes at dish washer. The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing.

CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Corrected Hazards

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

Total # 11

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

OBSERVATION: Vegies in walk in cooler and chicken in walk in freezer not covered.

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: 22-Feb-2019

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

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

OBSERVATION: Utensil was improperly stored in bulk ingredients, no handle.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 22-Feb-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: Food items are stored on the floor in the walk in cooler and freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 22-Feb-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by use of store bags for storage and widespread use of garbage cans, Sterilite and Rubbermaid totes for food storage.

Wood use in kitchen for tables.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

Replace containers with NSF food grade containers. Correct By: 22-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

3-501.14 - COOLING

This is a priority item

OBSERVATION: Chicken in kitchen is not cooling properly and is at 71-110 °F after 3 hours.

CORRECTIVE ACTION(S): Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 22-Feb-2019

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
 - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]
- (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if
- (1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]
 - (2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]
- (C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]
- (D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

3-501.15 (A) - PROPER COOLING METHODS - CRITERIA

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for chicken, being left in tubs in kitchen randomly at room temperature.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 22-Feb-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

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

This is a priority item

OBSERVATION: Rice on cook line is held at 113°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 22-Feb-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).

3-501.19 (B) (2) - TIME AS A PUBLIC HEALTH CONTROL - 4-HOURS - NOT MARKED

This is a priority foundation item

OBSERVATION: All food on hot bar using time as a public health control for 4-hours is not properly marked or identified with a discard time.

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 22-Feb-2019

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES

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: 22-Feb-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]

4-502.13 (A) - SINGLE-USE AND SINGLE SERVICE ARTICLES - USE LIMITATIONS

This is a core item

OBSERVATION: Single-use or single-service cans and plastic ware were observed being reused.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 22-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

4-903.11 (B) - UTENSILS, EQUIPMENT AND LINENS - STORING PROHIBITIONS - SELF DRAINING POSITION

This is a core item

OBSERVATION: Utensils are improperly stored in kitchen wet stacked.

CORRECTIVE ACTION(S): Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Correct By: 22-Feb-2019

CODE CITATION: 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

- (1) In a self-draining position that allows air drying; and
- (2) Covered or inverted.

Comments:

[Bernie Buchner Plumbing ordered pars for faucet and will air gap food prep sink.](#)

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



Seng Cheng

Sanitarian



Doug Schaefer
(608) 785-9679