



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name CIATTI'S ITALIAN GRILL	Facility Type Restaurant
Facility ID # ASTS-9PAQ6K	Facility Telephone # 608 781-8686
Facility Address 2846 MIDWEST DR ONALASKA , WI 54650	
Licensee Name CIATTI'S ITALIAN GRILL LLC	Licensee Address 2846 MIDWEST DR ONALASKA , WI 54650

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date April 24, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Bar coolers 1/2	34/36
True pasta cooler	36
Prep top cooler	40
Drawer cooler in kitchen	42
True Fridge	38
Continental	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Bruchetta CH prep top	38
Tomato sauce HH steam table	150
Seafood sauce CH Prep top	39
Mushrooms CH Drawer cooler	42
Calimari CH Continental	38.5
Lettuce CH Silver King	40
Soup HH Unit	183
Chicken Strips Cook Temp	165

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bar dish machine	chemical	Pass	50		Chlorine
kitchen dish machine	high temperature				
sanitizer bucket	chemical		400		Quatinary Ammonia

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
JOEL M BARCLAY	KBRN-8ZSLD3	3/9/2016
MATTHEW J PFEIFER	CJEY-A6UNHG	9/1/2020

**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 # 5**

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

This is a core item

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Wiping cloth used for wiping counters stored in bucket but not completely submerged in solution at 0 ppm.

**CORRECTIVE ACTION(S):** Cloths used for wiping counters shall be stored in a sanitizing solution at 200-400ppm. Correct By: 24-Apr-2019

**CODE CITATION:** 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

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

This is a core item

**OBSERVATION:** Boxes of food in the walk in freezer is subject to potential contamination by condensation collecting on the boxes.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 24-Apr-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.

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

This is a priority foundation item

**OBSERVATION:** A Quaternary Ammonia and Chlorine test kits are 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: 01-May-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]

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

This is a priority foundation item

**OBSERVATION:** Food slicer is visibly soiled underneath slicing area.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 24-Apr-2019

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

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

This is a priority foundation item

**OBSERVATION:** Working containers of sanitizer solution not labeled with contents.

**CORRECTIVE ACTION(S):** Label working containers. Correct By: 24-Apr-2019

**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:

[Conducted menu review](#)

[Discussed employee health](#)

[Aron was here](#)

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



**Derek Stelloh**

Sanitarian



**Amanda Ramos**  
**(608) 785-9771**