



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name CROOKED PINT ALE HOUSE	Facility Type Restaurant
Facility ID # MWAS-BEVQ6H	Facility Telephone # 651 303-6522
Facility Address 9348 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name J & KB HOLDINGS LLC	Licensee Address 907 SADDLEWOOD ST HOLMEN, WI 54636

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date October 1, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Bar cooler	38
Walk in freezer	FN
Walk in cooler	33
Beer walk in	41
Norlake 2 dr	41
Norlake Freezer	FN
Grill prep top left side	33/36
Grill prep right side	44/45
Grill prep right side (corrected)	39
Pizza prep top	41
Drawer coolers	38/31/41
Under counter cooler	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Milk 1/2 full, ice bath	49
Milk 1/2 full (corrected)	41
Milk 1/4 full, ice bath	41
Ketchup, CH open prep	41
Salsa, open prep top	35
Burger, CT	175
Tomato Basil Soup, HH	180
Salsa, CH grill prep right side	44
Salsa, CH grill prep right side (corrected)	39
Sliced tomato, CH grill prep left side	35
Chicken, CH grill prep right side	46
Chicken, CH grill prep right (corrected)	41
Gravy, HH stovetop	151
Queso, CH pizza prep top	41

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	High temp	Pass 160			
Bar bucket	Chemical		200		QA
Bar 3C	Chemical		100		Chlorine
Spray bottle	Chemical		200		QA
Kitchen bucket	Chemical		300		QA
Kitchen bucket 2	Chemical		300		QA

**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 priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat pickels stored under cracked/dripping raw shell egg in walk in cooler. Corrected by dicarding contaminated items.

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
  - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
  - (b) Cooked READY-TO-EAT FOOD; [P]
  - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** The uncovered food items are stored in the Norlake Freezer are subject to condensation drips. Corrected by adding lids.

**CORRECTIVE ACTION(S):** Store food items with a lid or other means of protection against environmental contamination. Correct By: 01-Oct-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: (2) Where it is not exposed to splash, dust, or other contamination; and

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chicken and salsa in grill prep right side is cold held at 46/44°F respectively. Milk in ice bath is cold held at 49F. All were corrected by closing the prep top lid and removing milk from ice bath and placing in walk in cooler.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F

**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 - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Two containers in clean dish area are visibly soiled. Corrected by

items being put into dish pit.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 01-Oct-2019

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

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

This is a core item

**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. Correct By: 01-Oct-2019

**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 - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** 3 ceiling tiles above the dish pit in the kitchen located in the are missing.

**CORRECTIVE ACTION(S):** Maintain all wall and ceiling light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments so they are easily cleanable. Correct By: 08-Oct-2019

**CODE CITATION:** 6-201.17 (A) Except as specified in ¶ (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be EASILY CLEANABLE.

(B) In a CONSUMER area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at kitchen line and men's bathroom handwashing sink. Corrected by hanging up provided signs.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 01-Oct-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Comments:**

Discussed bartender drying hands. Only single use towels for drying.

Discussed date marking procedure.

CFM: Jarrod Byers 9/5/22

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



**Matt Flaschberger**



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