



### Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                                     |  |
|--|--|
| Facility Name<br><b>CULVERS OF ONALASKA</b>                          | Facility Type<br><b>Restaurant</b>                                       |
| Facility ID #<br><b>HSAT-7QXP3K</b>                                  | Facility Telephone #<br><b>608 781-6777</b>                              |
| Facility Address<br><b>9422 STATE ROAD 16<br/>ONALASKA, WI 54650</b> |  |
| Licensee Name<br><b>BANANA BOAT LLC</b>                              | Licensee Address<br><b>9422 STATE ROAD 16<br/>ONALASKA, WI<br/>54650</b> |

| <b>Inspection Information</b>     |  |                  |
|-----------------------------------|--|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>January 30, 2020</b> | Total Time Spent |

| <b>Equipment Temperatures</b>        |                          |
|--------------------------------------|--------------------------|
| Description                          | Temperature (Fahrenheit) |
| Freezer                              | F                        |
| Refrigeration - burger cooler        | 41                       |
| Refrigeration - front under counter  | 41                       |
| Refrigeration - walk in cooler       | 39                       |
| Refrigeration - prep cooler - bottom | 41                       |
| Delfield                             | 39                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Ground beef CT           | 161                      |
| HH Mushrooms             | 137                      |
| HH gravy                 | 152                      |
| HH Chili                 | 175                      |
| CH cod                   | 41                       |
| CH ground beef           | 41                       |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Three compartment sink  | Chemical            |              | 300 |                | QA             |
| Low temp dish           | Chemical            |              | 200 |                | chlorine       |
| Sanitizer spray bottle  | Chemical            |              | 300 |                | QA             |
| Wiping buckets (x2)     | chemical            |              | 0   |                | QA             |

| <b>Certified Manager</b>         |                                     |   |
|----------------------------------|-------------------------------------|---|
| Name<br><b>CASEY T WOJTOWICZ</b> | Certificate #<br><b>CJEY-AE6SCU</b> | Certificate Expiration<br><b>6/6/2021</b> |

**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 - 39 - Wiping cloths: properly used and stored**

This is a core item

**OBSERVATION:** Wiping cloth used for wiping counters stored on counter by drive through and on spray bottle by drive through.

**CORRECTIVE ACTION(S):** Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 30-Jan-2020  
**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 - 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: 30-Jan-2020

**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.

**Comments:**

[Alex Chiaretta ServSafe certified, expires 2022.](#)

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



**Emma Goyette**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**