



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EL CERRITO MEXICAN RESTAURANT	Facility Type Restaurant
Facility ID # MWAS-AQNQWU	Facility Telephone # 608 519-9330
Facility Address 306 SAND LAKE RD ONALASKA , WI 54650	
Licensee Name MARIO GARCIA	Licensee Address 306 SAND LAKE RD ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date October 11, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
large prep top	40
sliding door reach in	39
walk in cooler	39
small prep top	42

Food Temperatures	
Description	Temperature (Fahrenheit)
cook temp pork sausage	171
re-heat temp re-fried beans	201
hot hold taco beef	158
cold hold diced tomato	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temperature	passed			
sani bucket			200	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
<p>Total # 9</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority item OBSERVATION: Employee observed handling ready-to-eat food, shredded lettuce with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 11-Oct-2018 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p>

Risk/Intervention - 13 - Food separated and protected

This is a priority item

REPEAT OBSERVATION: There are ready-to-eat rice water, fish pico degallo, etc. stored under raw eggs and or raw sausage in both the walk in cooler and the prep cooler.

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. Correct By: 11-Oct-2018

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.

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: SHredded chicken in steam table is hot held at 106°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 11-Oct-2018

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).

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Packaged peanut candy and other candy is not labeled.

CORRECTIVE ACTION(S): Packaged foods shall be labeled as required by law. Correct By: 18-Oct-2018

CODE CITATION: 3-602.11 (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 — Food labeling, and 9 CFR 317 — Labeling, marking devices, and containers.

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: No consumer advisory provided or the consumer advisory on menu is missing for the eggs to order.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 01-Jan-2019

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

- (1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or
 - (2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]
- (C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:
- (1) Regarding the safety of these items, written information is available upon request; [Pf]
 - (2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or
 - (3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a priority foundation item

OBSERVATION: Meat and cheese slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-Oct-2018

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

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

This is a priority foundation item

OBSERVATION: Handwashing sink's paper towels units in the kitchen areas observed to be difficult to use during inspection and is unavailable for use as currently set up.

CORRECTIVE ACTION(S): Keep handwashing sink paper towel units in working condition at all times to allow for frequent handwashing. Correct By: 18-Oct-2018

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: Soap not available at food employee handwashing sink in the dish washing room.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 11-Oct-2018

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at dishroom handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

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:

Certified food manager course is scheduled to be taken in December.

Food Employee Reporting agreement and Ill employee notice documents were provided at the time of inspection.

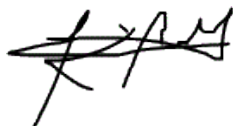
Discussed the need to move the grease trap, if the public seating is expanded into the new kitchen space.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 10/18/2018

Person in Charge

Sanitarian



karol garcia



Aron Newberry
(608) 785-9730



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EL CERRITO MEXICAN RESTAURANT	Facility Type Restaurant
Facility ID # MWAS-AQNQWU	Facility Telephone # 608 519-9330
Facility Address 306 SAND LAKE RD ONALASKA , WI 54650	
Licensee Name MARIO GARCIA	Licensee Address 306 SAND LAKE RD ONALASKA , WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date October 19, 2018	Total Time Spent

Equipment Temperatures	
Description large prep top sliding door reach in walk in cooler small prep top	Temperature (Fahrenheit)

Food Temperatures	
Description hot hold rice	Temperature (Fahrenheit) 157

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine sani bucket	high temperature				

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

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

REPEAT OBSERVATION: No consumer advisory provided or the consumer advisory on menu is missing for the eggs to order.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 01-Jan-2019

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: Meat and cheese slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-Oct-2018

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

Corrected Hazards

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

Total # 6

3-301.11 (B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT WITH RTE-FOODS

This is a priority item

OBSERVATION: Employee observed handling ready-to-eat food, shredded lettuce with bare hands.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 11-Oct-2018

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

3-302.11 (A) (1) - PACKAGED AND UNPACKAGED FOOD - RAW OVER RTE-FOODS

This is a priority item

OBSERVATION: There are ready-to-eat rice water, fish pico degallo, etc. stored under raw eggs and or raw sausage in both the walk in cooler and the prep cooler.

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. Correct By: 11-Oct-2018

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.

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

This is a priority item

OBSERVATION: SHredded chicken in steam table is hot held at 106°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 11-Oct-2018

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).

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

OBSERVATION: Handwashing sink's paper towels units in the kithchen areas observed to be difficult to use during inspection and is unavailable for use as currently set up.

CORRECTIVE ACTION(S): Keep handwashing sink paper towel units in working condition at all times to allow for frequent handwashing. Correct By: 18-Oct-2018

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink in the dish washing room.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 11-Oct-2018

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

3-602.11 (A) - FOOD LABELS - PROVIDED

This is a core item

OBSERVATION: Packaged peanut candy and other candy is not labeled.

CORRECTIVE ACTION(S): Packaged foods shall be labeled as required by law. Correct By: 18-Oct-2018

CODE CITATION: 3-602.11 (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 — Food labeling, and 9 CFR 317 — Labeling, marking devices, and containers.

Comments:

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



mario garcia

Sanitarian



Aron Newberry
(608) 785-9730