



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>FAMOUS DAVE'S AT GUNDERSEN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-AZYKBK</b>	Facility Telephone # <b>608 779-4100</b>
Facility Address <b>3100 KINNEY COULEE RD ONALASKA , WI 54650</b>	
Licensee Name <b>MICHAELS FIRST LLC</b>	Licensee Address <b>3055 HWY 16 ONALASKA , WI 54650</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>July 25, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Stand up refrigeration</b>	Temperature (Fahrenheit) <b>41</b>

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot hold - soup	156
Hot hold - pulled chicken	145
Hot hold - bbq pork	150
HH - baked beans	155
Cold hold - potato salad	37
Cold hold - chicken - stand up cooler	40

**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.

<b>Observed Violations</b>
<p><b>Total # 1</b></p> <p><b>Good Retail Practices - 38 - Personal cleanliness</b> This is a core item <b>OBSERVATION:</b> Employee noted working in food preparation/cooking area without a hair restraint. <b>CORRECTIVE ACTION(S):</b> Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 25-Jul-2018 <b>CODE CITATION:</b> 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. (B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p>

**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



Sanitarian



**Nicole Frankfourth**  
**(608) 785-9731**