



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FAZOLIS RESTAURANT #1752	Facility Type Restaurant
Facility ID # MWAS-AWGNUMC	Facility Telephone # 502 736-7526
Facility Address 9370 STATE ROAD 16 ONALASKA , WI 54650	
Licensee Name UP PROPERTIES II, LLC	Licensee Address 3309 COLLINS LN LOUISVILLE , KY 40245

Inspection Information		
Inspection Type Routine	Inspection Date March 22, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	34
Walk in freezer	4
True Fridge	30
Pasta cooler	38
Prep top cooler/bottom	36/39
Hot holding unit	175
Dessert cooler	39
Under cashier cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Onions	40
Roasted Broccoli	38
Tomatoes	35
Marinara	40
Pasta	40
Lasagna	141
Chicken on steam table	121
Meatball	165
Lasagna	38
Lettuce	41
Strawberry topping	38
salad	43
Pizza on wall	70

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish	Chemical		50		Chlorine
Wiping buckets	Chemical		0/350		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 # 3

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop was improperly stored in ice bin with handle touching ice.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 22-Mar-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken in steam table is hot held at 121°F

CORRECTIVE ACTION(S): Discard. Maintain hot potentially hazardous foods at or above 135°F. Correct By: 22-Mar-2019

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 - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: No time as a public health control plan is available for review for pizza held at room temp.

CORRECTIVE ACTION(S): Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Correct By: 22-Mar-2019

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

Comments:

Discussed employee health, non food contact surfaces for entire restaurant, frequency of cleaning, ice bin cleaning, storing bowls inverted and dry. Doug 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

Sanitarian



Lisa Davids



Amanda Ramos
(608) 785-9771