



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FESTIVAL FOODS	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TLW	Facility Telephone # 608 781-2272
Facility Address 1260 CROSSING MEADOWS ONALASKA , WI 54650	
Licensee Name SKOGEN'S FOODLINER, INC	Licensee Address 3800 E EMERALD DR ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date June 27, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (deli big)	34
walk-in cooler (deli little)	36
walk-in cooler (produce)	32
walk-in cooler (meat holding)	28
walk-in cooler (meat)	39
walk-in cooler (bakery 1)	32
walk-in cooler (bakery 2)	34
walk-in cooler (dairy)	33
walk-in freezer (meat big)	8
walk-in freezer (meat)	-1
walk-in freezer (bakery)	-3
walk-in freezer (ice cream)	-2
produce display	33, 37, 39
cheese display	35, 37
deli salad case	36, 35
deli meat case	36, 38, 36, 34,
reach-in coolers	36, 34, 37, 35, 36, 40, 37, 35
cooler bunkers	38, 37, 35
freezer bunkers	-2, -5, 2, 8, 13
reach-in freezers	-8, -2, 1, -7, -7

Food Temperatures	
Description	Temperature (Fahrenheit)
rotisserie chicken (cook)	196
fully cooked ribs (front bunker)	53
carrots (produce display)	48
cut watermelon (produce display)	45
soups (hot hold)	148
rotisserie chicken (hold)	171
cauliflower rice (produce display)	41
Nourish Bowls (display)	40
sprouts (produce display)	36

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink (deli)	chemical	-	400	ServClean	QA
sanitizer buckets (5)	chemical	-	300	Sanitizer	QA
3 comp sink (bakery)	chemical	-	400	ServClean	QA
dish machine (fresh)	high temperature	fail then pass	-	Sanitizer	-
rack machine (bakery)	high temperature	pass	-	ServClean	-
sanitizer buckets (6)	chemical	-	400	Sanitizer	QA
dish machine (deli)	high temperature	pass	-	-	-
spray hose (meat room)	chemical	-	400+	-	QA
				ServClean	
				Sanitizer	
				-	
				ServClean	
				Sanitizer	

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 # 6

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Fully cooked ribs (53°F), cut watermelon (45°F), carrots (48°F) in various refrigeration are improperly cold held.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. The food items in question were removed from sale. Correct By: 27-Jun-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).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a priority foundation item

OBSERVATION: Spatulas located in the deli are cracked and no longer cleanable.

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. The utensils in question have been taken out of service. Correct By: 04-Jul-2019

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

(1) SMOOTH; [Pf]

(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]

(3) Free of sharp internal angles, corners, and crevices; [Pf]

(4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. The temperature indicator passed on additional cycles. Service machine to diagnose and address the issue. Correct By: 27-Jun-2019

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§

4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

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

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at liquor department handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 27-Jun-2019

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; [Pf]
- (B) A continuous towel system that supplies the user with a clean towel; Pf or
- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at liquor department employee restroom handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 27-Jun-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.

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: The ServClean Sanitizer is not being used according to manufacturer's use directions and is at 400+ ppm in the meat room spray hose.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 27-Jun-2019

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

- (A) Used according to:
 - (1) LAW and this Code,
 - (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
 - (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
 - (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

Contact Sam (785-9732) when corrected or with questions. Certified Food Managers - Robert Yeske, Lindsay Shaub, Stoney Nagel.

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



Lori Garofalo



Samuel Welch
(608) 785-9732