



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MANNYS MEXICAN COCINA	Facility Type Restaurant
Facility ID # HSAT-7QXRQP	Facility Telephone # 608 781-5601
Facility Address 301 HAMPTON CT ONALASKA , WI 54650	
Licensee Name MANNYS MEXICAN COCINA	Licensee Address 301 HAMPTON CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date May 6, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Continental bar	38
Salsa cooler	36
Turbo Air 1 and 2	40/35
Seafood drawers	33
Continental kitchen tall	39
Continental kitchen short	36
Prep top	40
Walk in	39
Walk in Freezer	FN

Food Temperatures	
Description	Temperature (Fahrenheit)
Chorzio, CH turbo air 1	40
Guacamole, CH prep top	40.5
Shredded beef, HH	194
Beans, HH	167
Queso, HH	172
Pineapple, CH Continental tall	37
Salsa, CH Continental short	33

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temperature	Did not pass 160			
3 compartment bar	chemical		NSU		
sink	chemical		300		QA
Sani Bucket 1	chemical		100		QA
Sani Bucket 2	chemical		200		QA
Spray bottle					

Certified Manager		
Name FACTOR H RIVERA	Certificate # DOGD-8M89UB	Certificate Expiration 12/05/2016

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 # 8

Risk/Intervention - 12 - Required records available: shellfish stock tags, parasite destruction

This is a priority foundation item

OBSERVATION: Shellstock record keeping system does not keep past day of arrival.

CORRECTIVE ACTION(S): Shellstock tags shall be retained for 90 days using an approved record keeping system and ensuring that shellstock are not commingled. Correct By: 06-May-2019

CODE CITATION: 3-203.12 (C) The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under ¶ (B) of this section, by: [Pf]

(1) Using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under ¶ (B) of this section; [Pf] and

(2) If SHELLSTOCK are removed from their tagged or labeled container:

(a) Preserving source identification by using a record keeping system as specified under Subparagraph (C) (1) of this section, [Pf] and

(b) Ensuring that SHELLSTOCK from one tagged or labeled container are not COMMINGLED with SHELLSTOCK from another container with different CERTIFICATION NUMBERS; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the CONSUMER. [Pf]

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There is ready-to-eat salsa stored under raw meats in the tall Continental kitchen 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: 06-May-2019

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 - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: No consumer advisory REMINDER provided.

CORRECTIVE ACTION(S): Provide a consumer advisory REMINDER for animal foods served in a raw or undercooked condition. Correct By: 30-Jun-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]

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A QA test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 06-May-2019

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

OBSERVATION: Clean utensils in tupperware buckets under center prep top are visibly soiled with various food debris.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 06-May-2019

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

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: 06-May-2019

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.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloths are being air-dried on various counters.

CORRECTIVE ACTION(S): Air dry wiping cloths in location where contamination of food and equipment does not occur or provide mechanical clothes dryer. Correct By: 06-May-2019

CODE CITATION: 4-901.12 Wiping cloths laundered in a FOOD ESTABLISHMENT that does not have a mechanical clothes dryer as specified in ¶ 4-301.15 (B) shall be air-dried in a location and in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a SANITIZING solution as specified under § 4-501.114.

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 handwashing sink in bar for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 06-May-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]

Comments:

Discussed storage of in use utensils.

Discussed regular cleaning of walls and floors.

Discussed employee health. AR will send employee health reporting agreement.

Re-inspection required for dish washer. Fee will apply.

Joint inspection with Doug.

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



manuel rivera

Sanitarian



Amanda Ramos
(608) 785-9771