



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MARCO'S PIZZA	Facility Type Restaurant
Facility ID # ASTS-96NJJH	Facility Telephone # 608 783-0338
Facility Address 988 S 12TH AVE ONALASKA , WI 54650	
Licensee Name HOOGLAND FOODS LLC	Licensee Address 1022 E ADAMS SPRINGFIELD , IL 62703

Inspection Information		
Inspection Type Routine	Inspection Date February 4, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer	F
Walk in cooler	41
Prep cooler - front	38
1 door prep	43

Food Temperatures	
Description	Temperature (Fahrenheit)
CH tomato	38
CH Wings	40
CH Dressing	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		200		QA
Sanitizer Bucket (x2)	Chemical		200/200		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

Total # 4

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

This is a priority foundation item

OBSERVATION: Hot water temperature at handwashing sink is at 57°F by 3 compartment sink. Hot handle is tapped closed and there ios no water supplied to it.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 11-Feb-2020

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

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

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated at front hand sink.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 18-Feb-2020

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floor is soiled and grout needs deck brushing.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 04-Feb-2020

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

OBSERVATION: Current license is not posted in establishment.

CORRECTIVE ACTION(S): Post license in public view. Correct By: 04-Feb-2020

CODE CITATION: ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

Comments:

[Kate Andersen is a Certified food manager, expires 2/24/20.](#)

[Reinspection in one week for repair of hand sink faucet aand supply of hot or tempered water. Fee applies.](#)

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



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Re-inspection	Inspection Date February 19, 2020	Total Time Spent

Equipment Temperatures	
Description Stand up freezer Walk in cooler Prep cooler - front 1 door prep	Temperature (Fahrenheit)

Warewashing Info					
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Sanitizer Bucket (x2)	Chemical				

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Comments:

[Sink not repaired. Reinspection in 2 weeks. Fee applies](#)

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Person in Charge

Sanitarian



Katlyn



Doug Schaefer
(608) 785-9679