



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ONALASKA OMNI CENTER	Facility Type Restaurant
Facility ID # HSAT-7QX72B	Facility Telephone # 781-9566
Facility Address 255 RIDERS CLUB RD ONALASKA, WI 54650	
Licensee Name COMM DVLPMT AUTHORITY	Licensee Address 415 MAIN ST ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date June 7, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
West Aurora Freezer	F
Walk in cooler	35
True	41
East Beverage Air	41
True	41
True Freezer	F
Pepsi cooler	60
Walk in cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
East dip	41
East ranch	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 C sink			nsu		chlorine
spray bottle			nsu		chlorine

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 # 5

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Veggie tray in East kitchen Beverage Air has exceeded its date mark or is not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 07-Jun-2019

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: Pans in West kitchen are not inverted in storage.

CORRECTIVE ACTION(S): Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Correct By: 07-Jun-2019

CODE CITATION: 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

- (1) In a self-draining position that allows air drying; and
- (2) Covered or inverted.

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

This is a priority foundation item

OBSERVATION: Handwashing sink in East kitchen is not conveniently located for easy access to food employees. 4 compartment sink hand wash is not to code.

CORRECTIVE ACTION(S): Install a dedicated hand sink in the cook area of the east kitchen. Correct By: 01-Jul-2019

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

- (A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and
- (B) In, or immediately adjacent to, toilet rooms. [Pf]

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

This is a priority foundation item

OBSERVATION: Handsoap not available at East kitchen 4 C sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 07-Jun-2019

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a core item

OBSERVATION: The physical facilities in kitchens are deteriorating, tiles missing cracked, cabinet doors missing,

CORRECTIVE ACTION(S): Maintain the physical facilities so they are in good repair at all times. Repair or replace [describe].

CODE CITATION: 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

Comments:

[Remodel planned for summer of 2019 to West kitchen.](#)

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



Dan Wick

Sanitarian



Doug Schaefer
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