



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PERKINS RESTAURANT &amp; BAKERY #1225</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BHEP-87QMM6</b>	Facility Telephone # <b>608 779-4700</b>
Facility Address <b>9428 STATE ROAD 16 ONALASKA, WI 54650</b>	
Licensee Name <b>PERKINS &amp; MARIE CALLENDER'S LLC</b>	Licensee Address <b>6075 POPLAR AVE SUITE 800 , TN 38119-4709</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>January 30, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Grille Prep Cooler	41
Omlette Prep Cooler	42
Walk in Freezer	F
Walk in Cooler	38
Front Server Cooler	top 39, lower 41
Kitchen Pie Cooler	42
Front Pie Cooler	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
sausage CT	159
sausage CH	41
sausage HH	139
soup HH	157

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat	pass 160 degree			
3 comp sink	Chemical		350		QA
San Bucket 1	Chemical		250		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.

<b>Observed Violations</b>
<b>Total # 7</b>
<b>Risk/Intervention - 13 - Food separated and protected</b> This is a core item <b>OBSERVATION:</b> Foods in the walk in freezer, walk in cooler, reach in coolers and prep tops were observed to be unwrapped or uncovered and not cooling. Speed rack items being cooled uncovered properly. <b>CORRECTIVE ACTION(S):</b> All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 30-Jan-2020

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Turkey is subject to potential contamination by thawing in the 3 compartment sink.

**CORRECTIVE ACTION(S):** Remove food from this location or provide alternate methods to protect food from contamination.

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

**Good Retail Practices - 33 - Approved thawing methods used**

This is a core item

**OBSERVATION:** Turkey is being improperly thawed by not immersed in running water.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 30-Jan-2020

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

- (1) At a water temperature of 21°C (70°F) or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
- (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
- (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C(41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

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

This is a priority foundation item

**OBSERVATION:** Dipper wells, pans and utensils in clean storage are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 30-Jan-2020

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

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be blocked with dishes during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing.

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a core item

**OBSERVATION:** The floor in the kitchen is missing grout and not cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 01-Apr-2020

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** The Intake and return duct areas are soiled.

**CORRECTIVE ACTION(S):** Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 30-Jan-2020

**CODE CITATION:** 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

**Comments:**

.Dillon Eddingsas is ServSafe certified, expires 7/2020.

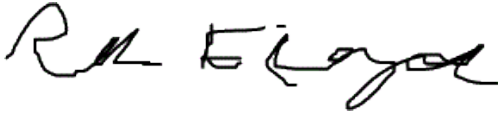
Establishment is operating without a permit. Plan review is also required.

Reinspection in one week for covering foods in storage and cleaning food contact surfaces, 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



**.Dillon Eddingsas**



**Doug Schaefer**  
**(608) 785-9679**



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PERKINS RESTAURANT &amp; BAKERY #1225</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BHEP-87QMM6</b>	Facility Telephone # <b>608 779-4700</b>
Facility Address <b>9428 STATE ROAD 16 ONALASKA, WI 54650</b>	
Licensee Name <b>PERKINS &amp; MARIE CALLENDER'S LLC</b>	Licensee Address <b>6075 POPLAR AVE SUITE 800 , TN 38119-4709</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>February 6, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Grille Prep Cooler Omlette Prep Cooler Walk in Freezer Walk in Cooler Front Server Cooler Kitchen Pie Cooler Front Pie Cooler</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat				
3 comp sink	Chemical				
San Bucket 1	Chemical				

**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.

<b>Observed Violations</b>
<p><b>Total # 6</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):</b> Turkey is subject to potential contamination by thawing in the 3 compartment sink. <b>CORRECTIVE ACTION(S):</b> Remove food from this location or provide alternate methods to protect food from contamination. <b>CODE CITATION:</b> 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.</p> <p><b>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized</b> This is a priority foundation item <b>REPEAT OBSERVATION:</b> 2/6/20 Soiled pans in storage and utensils soiled in storage. Dipper wells, pans and utensils in clean storage are visibly soiled. <b>CORRECTIVE ACTION(S):</b> Maintain food contact surfaces in a clean condition. Correct By: 30-Jan-2020</p>

**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:** 2/6/20 Washed pans are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all washed pans/plates/utensils etc. before storage and before contact with food. Correct By: 06-Feb-2020

**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.

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

This is a priority foundation item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be blocked with dishes during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing.

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a core item

**REPEAT OBSERVATION:** The floor in the kitchen is missing grout and not cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 01-Apr-2020

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**REPEAT OBSERVATION:** The Intake and return duct areas are soiled.

**CORRECTIVE ACTION(S):** Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 30-Jan-2020

**CODE CITATION:** 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 2**

**3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING**

This is a core item

**OBSERVATION:** Foods in the walk in freezer, walk in cooler, reach in coolers and prep tops were observed to be unwrapped or uncovered and not cooling. Speed rack items being cooled uncovered properly.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 30-Jan-2020

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**3-501.13 - THAWING**

This is a core item

**OBSERVATION:** Turkey is being improperly thawed by not immersed in running water.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 30-Jan-2020

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C(41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

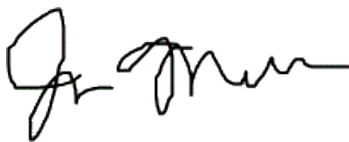
**Comments:**

[2nd reinspection will be done on Monday, 2/10/20 at 2:00 for soiled food contact surfaces. 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



**Jon Miller**



**Doug Schaefer**  
**(608) 785-9679**



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
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Facility ID # BHEP-87QMM6	Facility Telephone # 608 779-4700
Facility Address 9428 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name PERKINS & MARIE CALLENDER'S LLC	Licensee Address 6075 POPLAR AVE SUITE 800 , TN 38119-4709

<b>Inspection Information</b>		
Inspection Type Re-inspection 2	Inspection Date February 10, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description Grille Prep Cooler Omlette Prep Cooler Walk in Freezer Walk in Cooler Front Server Cooler Kitchen Pie Cooler Front Pie Cooler	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat				
3 comp sink	Chemical				
San Bucket 1	Chemical				

**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**

#### **Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Turkey is subject to potential contamination by thawing in the 3 compartment sink.

**CORRECTIVE ACTION(S):** Remove food from this location or provide alternate methods to protect food from contamination.

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

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

This is a priority foundation item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be blocked with dishes during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing.

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a core item

**REPEAT OBSERVATION:** The floor in the kitchen is missing grout and not cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 01-Apr-2020

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

#### **Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**REPEAT OBSERVATION:** The Intake and return duct areas are soiled.

**CORRECTIVE ACTION(S):** Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 30-Jan-2020

**CODE CITATION:** 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.



**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 2**

**4-601.11 (A) - FOOD CONTACT SURFACES - SOILED**

This is a priority foundation item

**OBSERVATION:** 2/6/20 Soiled pans in storage and utensils soiled in storage.

Dipper wells, pans and utensils in clean storage are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 30-Jan-2020

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

**4-901.11 - UTENSILS, EQUIPMENT AND LINENS - AIR-DRYING REQUIRED**

This is a core item

**OBSERVATION:** 2/6/20 Washed pans are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all washed pans/plates/utensils etc. before storage and before contact with food. Correct By: 06-Feb-2020

**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.

**Comments:**

[2nd reinspection fee will be invoiced.](#)

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



**Cindy Jerome**

**Doug Schaefer**  
**(608) 785-9679**