



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PIZZA CORRAL	Facility Type Restaurant
Facility ID # HSAT-7QWK25	Facility Telephone # 608 526-3660
Facility Address 1505 S HOLMEN DR HOLMEN , WI 54636	
Licensee Name PIZZA CORRAL INC	Licensee Address 1505 S HOLMEN DR HOLMEN , WI 54636

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 11, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Superior	40
Prep top	37
Walk in cooler	36
True	29
Superior	40
walk in cooler	36
walk in freezer	f
walk in freezer	f

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
tomatos	42
taco meat	130

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	chemical		100		chlorine
3 C sink	chemical		nsu		QA
wiping pail			0		QA

<b>Certified Manager</b>		
Name JULIE A LYSAKER	Certificate # WALS-7VGCNW	Certificate Expiration 11/28/2014

**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 - 1A - Certified food manager: duties**

This is a core item

**REPEAT OBSERVATION:** There is no approved food manager's certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators food manager's certificate. Correct By: 11-Jun-2019

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

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

This is a core item

**OBSERVATION:** The ice in the ice machine without a door is subject to dust and splash.

**CORRECTIVE ACTION(S):** Install door on ice machine bin. Correct By: 18-Jun-2019

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and

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

This is a core item

**OBSERVATION:** Food is subject to potential contamination by condensate in Superior reach in.

**CORRECTIVE ACTION(S):** Service reach in/change gaskets. Correct By: 18-Jun-2019

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

**Risk/Intervention - 19 - Proper hot holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** taco meat in crock pot is hot held at 130°F

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F.

**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).

**Comments:**

[Install door on ice machine ASAP.](#)

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



**laurie beranek**



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