



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PIZZA HUT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-AX2QQX</b>	Facility Telephone # <b>972 540-5554</b>
Facility Address <b>129 HALE DR. STE 103 HOLMEN , WI 54636</b>	
Licensee Name <b>EAGLE BLUFF PIZZA PARTNERS LLC</b>	Licensee Address <b>2785 VIRGINIA PKWY MCKINNEY , TX 75071</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>April 22, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk in cooler	38
Randell Prep top	36
HH unit	194
Delfield Freezer	FN

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chicken wings CH	36
Pineapple CH	28
Marinara CH	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine			100		Chlorine
Sanitizer Bucket 1			300		QA
Sanitizer Bucket 2			300		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 # 8</b>
<b>Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties</b> This is a priority foundation item <b>OBSERVATION:</b> The Person in Charge (PIC) is unable to demonstrate knowledge of proper cook temperatures and sanitizer levels. <b>CORRECTIVE ACTION(S):</b> The person in charge shall obtain training or training materials in the areas of cooking temperatures and sanitizer levels so they are able to demonstrate knowledge and train employees on proper food safety practices. Correct By: 22-Apr-2019 <b>CODE CITATION:</b> 2-102.11 Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of

this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

- (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]
- (B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; or to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.[Pf]

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

- (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]
- (2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]
- (3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]
- (4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]
- (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]
- (6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
  - (a) Cross contamination, [Pf]
  - (b) Hand contact with READY-TO-EAT FOODS, [Pf]
  - (c) Handwashing, [Pf] and
  - (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]
- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]
- (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
  - (a) Sufficient in number and capacity, [Pf] and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]
- (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT; [Pf]
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]
- (13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
  - (a) FOOD EMPLOYEE, [Pf]
  - (b) CONDITIONAL EMPLOYEE, [Pf]
  - (c) PERSON IN CHARGE, [Pf]
  - (d) REGULATORY AUTHORITY; [Pf] and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

#### **Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties**

This is a priority foundation item

**OBSERVATION:** The Person in Charge (PIC) is not performing the following duties: temping raw chicken at cook time, checking sanitizer level.

**CORRECTIVE ACTION(S):** The person in charge shall provide training to employees on cooking time and proper cook temperature and what ppm the sanitizer should be. Correct By: 22-Apr-2019

**CODE CITATION:** 2-103.11 The PERSON IN CHARGE shall ensure that:

- (A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111; [Pf]

(B) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination; [Pf]

(C) EMPLOYEES and other individuals such as delivery and maintenance individuals and pesticide applicators entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this Code; [Pf]

(D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; [Pf]

(E) EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, free of visible ADULTERATION, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt; [Pf]

(F) EMPLOYEES are properly cooking POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMINUTED MEATS, through daily oversight of the EMPLOYEES' routine monitoring of the cooking temperatures using appropriate TEMPERATURE MEASURING DEVICES properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11 (B); [Pf]

(G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; [Pf]

(H) CONSUMERS who order raw or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under § 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety; [Pf]

(I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING; [Pf]

(J) CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as salad bars and buffets as specified under § 3-304.16; [Pf]

(K) Except when otherwise APPROVED as specified in ¶ 3-301.11 (D), EMPLOYEES are preventing cross-contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT; [Pf]

(L) EMPLOYEES are properly trained in FOOD safety, including food allergy awareness, as it relates to their assigned duties; [Pf]

(N) The REGULATORY AUTHORITY is notified of any fire, flood, electrical power outage or similar emergency circumstances by which FOOD may become contaminated or, as a result of the emergency occurrence, it is unlikely that the FOOD ESTABLISHMENT can hold POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) at temperatures required under this Code. [Pf]

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

This is a priority foundation item

**OBSERVATION:** A chlorine test kit is not available for checking sanitizer concentrations in the dishwasher.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 22-Apr-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]

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

This is a core item

**OBSERVATION:** The dishwasher and 3 compartment sink are not cleaned at a frequency that prevents recontamination.

**CORRECTIVE ACTION(S):** Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. Correct By: 22-Apr-2019

**CODE CITATION:** 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and

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

This is a priority foundation item

**OBSERVATION:** Stainless steel pans, cambros, and utensils in clean storage are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 22-Apr-2019

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

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

This is a priority item

**OBSERVATION:** Utensils on the cut table used with potentially hazardous food not cleaned after 4-hours.

**CORRECTIVE ACTION(S):** Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 22-Apr-2019

**CODE CITATION:** 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The fryer, refrigeration doors, and hand sinks are not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues.

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a core item

**OBSERVATION:** The floor and wall in the kitchen is in need of cleaning.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 22-Apr-2019

**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.

**Comments:**

Doug was here

Re-inspection required on May 1st for Person In Charge knowledge, ware washing cleanliness, and food contact surface cleanliness

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.

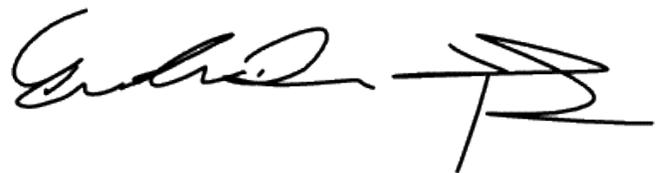
A re-inspection to assess your correction of these violations will be conducted on, or about, 05/01/2019

Person in Charge

Sanitarian



**Brandon Hauser**



**Amanda Ramos**  
**(608) 785-9771**



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PIZZA HUT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-AX2QQX</b>	Facility Telephone # <b>972 540-5554</b>
Facility Address <b>129 HALE DR. STE 103 HOLMEN , WI 54636</b>	
Licensee Name <b>EAGLE BLUFF PIZZA PARTNERS LLC</b>	Licensee Address <b>2785 VIRGINIA PKWY MCKINNEY , TX 75071</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>May 1, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>walk in cooler Randell Prep top HH unit Delfield Freezer</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine					
Sanitizer Bucket 1					
Sanitizer Bucket 2					

**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 # 2

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

This is a priority foundation item

**OBSERVATION:** Stainless steel pans, cambros, and utensils in clean storage are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 22-Apr-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: 01-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.

## Corrected Hazards

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

### Total # 7

#### 2-102.11 (A), (B), and (C) (1), (4)-(16) - DEMONSTRATION OF KNOWLEDGE

This is a priority foundation item

**OBSERVATION:** The Person in Charge (PIC) is unable to demonstrate knowledge of proper cook temperatures and sanitizer levels.

**CORRECTIVE ACTION(S):** The person in charge shall obtain training or training materials in the areas of cooking temperatures and sanitizer levels so they are able to demonstrate knowledge and train employees on proper food safety practices. Correct By: 22-Apr-2019

**CODE CITATION:** 2-102.11 Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]

(B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; or to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.[Pf]

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]

(2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]

(3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]

(4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]

(5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]

(6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
- (a) Cross contamination, [Pf]
  - (b) Hand contact with READY-TO-EAT FOODS, [Pf]
  - (c) Handwashing, [Pf] and
  - (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]
- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]
- (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
- (a) Sufficient in number and capacity, [Pf] and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]
- (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT; [Pf]
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]
- (13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
- (a) FOOD EMPLOYEE, [Pf]
  - (b) CONDITIONAL EMPLOYEE, [Pf]
  - (c) PERSON IN CHARGE, [Pf]
  - (d) REGULATORY AUTHORITY; [Pf] and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

## 2-103.11 (A)-(L) and (N) - PERSON IN CHARGE - DUTIES

This is a priority foundation item

**OBSERVATION:** The Person in Charge (PIC) is not performing the following duties: temping raw chicken at cook time, checking sanitizer level.

**CORRECTIVE ACTION(S):** The person in charge shall provide training to employees on cooking time and proper cook temperature and what ppm the sanitizer should be. Correct By: 22-Apr-2019

**CODE CITATION:** 2-103.11 The PERSON IN CHARGE shall ensure that:

- (A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111; [Pf]
- (B) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination; [Pf]
- (C) EMPLOYEES and other individuals such as delivery and maintenance individuals and pesticide applicators entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this Code; [Pf]
- (D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; [Pf]
- (E) EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, free of visible ADULTERATION, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt; [Pf]
- (F) EMPLOYEES are properly cooking POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMINUTED MEATS, through daily oversight of the EMPLOYEES' routine monitoring of the cooking temperatures using appropriate TEMPERATURE MEASURING DEVICES properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11 (B); [Pf]
- (G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; [Pf]
- (H) CONSUMERS who order raw or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under § 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety; [Pf]
- (I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING; [Pf]

(J) CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as salad bars and buffets as specified under § 3-304.16; [Pf]

(K) Except when otherwise APPROVED as specified in ¶ 3-301.11 (D), EMPLOYEES are preventing cross-contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT; [Pf]

(L) EMPLOYEES are properly trained in FOOD safety, including food allergy awareness, as it relates to their assigned duties; [Pf]

(N) The REGULATORY AUTHORITY is notified of any fire, flood, electrical power outage or similar emergency circumstances by which FOOD may become contaminated or, as a result of the emergency occurrence, it is unlikely that the FOOD ESTABLISHMENT can hold POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) at temperatures required under this Code. [Pf]

#### **4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

This is a priority foundation item

**OBSERVATION:** A chlorine test kit is not available for checking sanitizer concentrations in the dishwasher.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 22-Apr-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]

#### **4-501.14 (B) - WAREWASHING EQUIPMENT - CLEANING FREQUENCY - AS NECESSARY TO PREVENT RECONTAMINATION**

This is a core item

**OBSERVATION:** The dishwasher and 3 compartment sink are not cleaned at a frequency that prevents recontamination.

**CORRECTIVE ACTION(S):** Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. Correct By: 22-Apr-2019

**CODE CITATION:** 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and

#### **6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

This is a core item

**OBSERVATION:** The floor and wall in the kitchen is in need of cleaning.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 22-Apr-2019

**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.

#### **4-602.11 (C) - FOOD CONTACT SURFACES - FREQUENCY**

This is a priority item

**OBSERVATION:** Utensils on the cut table used with potentially hazardous food not cleaned after 4-hours.

**CORRECTIVE ACTION(S):** Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 22-Apr-2019

**CODE CITATION:** 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

#### **4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** The fryer, refrigeration doors, and hand sinks are not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues.

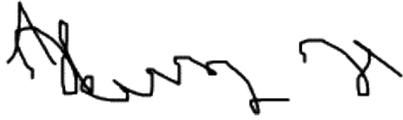
**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Comments:**

Progress has been made cleaning the equipment, floors and walls. Continue to get the establishment back on track.  
Reinspection fee applies to this visit.  
Site visit scheduled for June 5.

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



**hayro hernandez**

Sanitarian



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