



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name PIZZA OVEN, THE	Facility Type Restaurant
Facility ID # ASTS-A83QUW	Facility Telephone # 608
Facility Address 920 W HWY 16 WEST SALEM, WI 54669	
Licensee Name MAKK LLC	Licensee Address W2812 SHOREWOOD CT WEST SALEM, WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date May 19, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 39, 38.5, 40.5
Freezer	18, 15, 6.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - salad bar	36, 39
Cook - sausage	171
Cooling - cheddar & broc soup 1.25 hrs	109

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
low temp dish Spray bottle	chemical chemical		0, 50 400	Chlorine Quaternary ammonium		

Certified Manager		
Name TERRI A MARTINSON	Certificate # KBRN-A54QPA	Certificate Expiration 11/2/2020

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 - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): BBQ sauce, pizza sauce, mexican sauce in prep cooler has exceeded its date mark (5/9) or is not provided with a date mark. Items were discarded.

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.

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 - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A quaternary ammonium test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 26-May-2016

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]

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine sanitizer is not being used according to EPA registered label use instructions and is at 0 PPM. Replaced bottle with new sanitizer, 50 ppm after.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)

25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves

SANITIZATION and the use of the solution shall be APPROVED; [P] or (E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: Working containers of sanitizer, oil not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 19-May-2016

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Comments

1. [Menu review and risk assessment conducted.](#)
2. [Discussed cooling procedures](#)

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



Nicole Frankfourth
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