



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PIZZA VILLA - WEST SALEM	Facility Type Restaurant
Facility ID # MWAS-BFQRXT	Facility Telephone # 608 797-5570
Facility Address 156 S LEONARD WEST SALEM , WI 54669	
Licensee Name PETERS ENTERPRISES, LLC	Licensee Address 156 S LEONARD ST WEST SALEM , WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date October 2, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description Maxx Cold Prep top	Temperature (Fahrenheit) 37 31

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink	Chemical		50		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 - 06 - Hands cleaned and properly washed

This is a priority foundation item

**OBSERVATION:** Food employee observed washing hands in 3 compartment sink.

**CORRECTIVE ACTION(S):** Food employees shall wash their hands in a handsink approved for handwashing. Correct By: 03-Oct-2019

**CODE CITATION:** 2-301.15 (A) Except as specified in ¶ (B) of this section, FOOD EMPLOYEES shall clean their hands as specified in § 2-301.12, in a HANDWASHING SINK or APPROVED automatic handwashing facility as specified in ¶ 5-203.11 (B), and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. [Pf]

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

This is a core item

**OBSERVATION:** The pizza flour is stored on the floor in the kitchen.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 03-Oct-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: (3) At least 15 cm (6 inches) above the floor.

### 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 debris on pizza circles n basement.

**CORRECTIVE ACTION(S):** Discard pizza circles and rearrange baement box making area to the center where there is ceiling protection to protect from contamination. Correct By: 03-Oct-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.

### Good Retail Practices - 43 - Single-use/single-service articles: properly stored and used

This is a core item

**OBSERVATION:** Styrofoam containers and pizza circles not stored in original container or not properly protected.

**CORRECTIVE ACTION(S):** Store single-use articles in their original container or use other effective means to prevent contamination. Correct By: 03-Oct-2019

**CODE CITATION:** 4-903.11 (C) SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be blocked with roaster cover and french fry cutter 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. Correct By: 03-Oct-2019

**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]

## Comments:

[Ashley Darrow and Seth Peters ServSafe certified, expire in 2024.](#)

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



**Ashley Darrow**



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