



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ST PATRICK CATHOLIC PARISH	Facility Type Restaurant
Facility ID # ASTS-9LNQKK	Facility Telephone # 608 783-5535
Facility Address 1031 MAIN ST ONALASKA, WI 54650	
Licensee Name ST PATRICK CATHOLIC PARISH	Licensee Address 1031 MAIN ST ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date March 15, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach in cooler KOCH	34
reach in cooler LEER	39
walk in cooler	34
Freezer	FN

Food Temperatures	
Description	Temperature (Fahrenheit)
Baked fish	189
Fried fish	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		Under		Chlorine
3 C sink	chemical		10		QA
			Under		
			200		

Certified Manager		
Name JANE M JUHL	Certificate # KBRN-9FTNMD	Certificate Expiration 10/7/2018

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 # 7
Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: There are ready-to-eat bakery items stored under raw eggs, and produce stored under raw fish in the walk in cooler. CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Open drink and other various items improperly stored on top of ice machine.

CORRECTIVE ACTION(S): Remove and discard potentially contaminated food.

CODE CITATION: 3-303.12 (A) PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its PACKAGING, wrapping, or container or its positioning in the ice or water.

- (B) Except as specified in ¶¶ (C) and (D) of this section, unPACKAGED FOOD may not be stored in direct contact with undrained ice.
- (C) Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.
- (D) Raw chicken and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting PREPARATION, display, service, or sale.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth used for wiping counters stored hanging outside sanitizer bucket and on counter.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): A QA 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.

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: The chlorine in dish machine and QA in 3 compartment sink are not being used according to EPA registered label use instructions and is at 0 PPM.

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]

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

This is a core item

OBSERVATION: Lights located in salad prep area are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 18-Apr-2019

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): QA is not being used according to manufacturer's use directions. Wiping pails >500ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

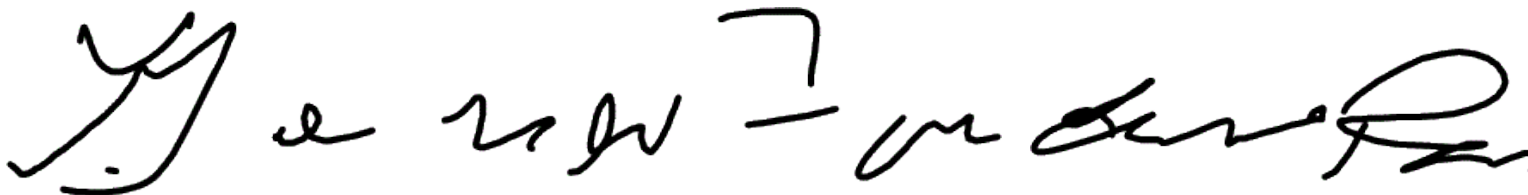
Comments:

Person in charge needs overview of entire operation. Hand-wash timer suggested in salad prep area where no hand-wash sink is located. Should add coleslaw and tarter sauce to the Time as a Public Health Plan. In use utensils resting on cloth were corrected to resting on pan. Doug was at inspection

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



Gerald Faas

Amanda Ramos
(608) 785-9771

