



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name TACO BELL | Facility Type Restaurant |
| Facility ID # MWAS-AVCRAS | Facility Telephone # 608 799-9946 |
| Facility Address 129 HALE DRIVE, SUITE 101 HOLMEN , WI 54636 | |
| Licensee Name GREAT WEST HOSPITALITY, INC. | Licensee Address PO BOX 7570 AVON , CO 81620 |

| Inspection Information | | |
|-----------------------------------|--|------------------|
| Inspection Type Routine | Inspection Date March 28, 2019 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep table coolers 1/2 | 38/37 |
| Delfield freezer | FN |
| Walk in cooler | 36 |
| Walk in freezer | FN |
| Cres Cor Hot holding unit | 160 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Sliced tomatoes | 38 |
| Refried beans HH | 163 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|------------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 C sink | chemical | | 300 ppm | | |

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: (CORRECTED DURING INSPECTION): Multiple steel pans in storing area are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 28-Mar-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

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): 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: 28-Mar-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.

Comments:

[Doug was here.](#)

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


star mcginnis

Sanitarian



Amanda Ramos
(608) 785-9771