



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WENDY'S OLD FASHIONED HAMBURGERS	Facility Type Restaurant
Facility ID # ASTS-97BJTV	Facility Telephone # 608 781-5560
Facility Address 9346 STATE RD 16 ONALASKA , WI 54650	
Licensee Name BRIDGEMAN FOODS II INC	Licensee Address 9719 S FRANKLIN DR FRANKLIN , WI 53132

Inspection Information		
Inspection Type Routine	Inspection Date February 17, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Fridge - undercounter SilverKing	33/40
Refrigeration - walk in cooler	38.5
Refrigeration - prep cooler - drive	34
Refrigeration - prep cooler - cashier	33
Refrigeration - beef cooler	38/34
HH Drawers	168
Ice cream vanilla/chocolate	42/38
Reach in freezer	FN

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili, HH units	163/148/142
Sliced tomato, CH drive thru prep	41.5
Lettuce, CH cashier prep	41
Onion, CH cashier prep	41.5
Burger, CT	176

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		300		QA
sanitizer bucket	chemical				

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 # 3

Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Drinking cup without cover was observed above the potato storage. Corrected by removing drink.

CORRECTIVE ACTION(S): Provide approved beverage container in food preparation area. Correct By: 17-Feb-2020

CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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

This is a core item

OBSERVATION: The bucket of soft serve ice cream is stored on the floor in the walk in cooler.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 17-Feb-2020

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 - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floor surrounding the grease trap is accumulating mold growth/grease buildup.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 17-Feb-2020

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:

CFM: Kathrin Guggenbuehl 6/6/23

Discussed prepping sliced tomatoes from cold hold

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



Kathrin Guggenbuehl



Amanda Ramos
(608) 785-9771