



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ADVANCED FRESH CONCEPTS AT FESTIVAL FOODS	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S5UB4	Facility Telephone # 515 708-7840
Facility Address 1260 CROSSING MEADOWS DR ONALASKA, WI 54650	
Licensee Name ADVANCED FRESH CONCEPTS FRANCHISE CORPORATION	Licensee Address 19205 S LAUREL PARK RD RANCHO DOMINGUEZ, CA 90220

Inspection Information		
Inspection Type Routine	Inspection Date November 12, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sushi display bunker	36
Walk in freezer	0
Reach in cooler	40, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - brown rice	180

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer bucket	Chemical		300	Quaternary ammonium	
3 compartment sink	Chemical		NSU	Quaternary ammonium	

Certified Manager		
Name MYO M SOE	Certificate # DOGD-8XQ996	Certificate Expiration 11/29/2017

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 # 1

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Type of seafood used is missing on label. Species and type of rice are not being marked consistently on retail labels.

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 12-Nov-2015

CODE CITATION: 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317 Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Comments

- 1. HACCP Verification done on site. Menu review and risk assessment conducted.
- 2. pH verification done on site - calibrated thermometers, pH rice: 3.99
- 3. AFC is changing labels in 2016 for easier labeling of ingredients - currently boxes for fish species are not being checked consistently.

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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