



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ALDI STORE #54	Facility Type Not Engaged in Food Processing
Facility ID # ASTS-8S6L4X	Facility Telephone # 608 779-5115
Facility Address 3133 MARKET PL ONALASKA , WI 54650	
Licensee Name ALDI INC	Licensee Address 4201 N BAGLEY AVE FAIRBAULT , MN 55021

Inspection Information		
Inspection Type Routine	Inspection Date 03/22/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 39, 41, 38, 30

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
<p>Total # 1</p> <p>Risk/Intervention - 13 - Food separated and protected</p> <p>This is a priority item</p> <p>OBSERVATION: Raw ground beef over raw pork chops, and ribs are stacked atop brats in same cooler.</p> <p>CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of decending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 22-Mar-2016</p> <p>CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:</p> <p>(2) Except when combined as ingredients, separating types of raw animal FOODS fromeach other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation,holding, and display by:</p> <p>(a) Using separate EQUIPMENT for each type, [P] or</p> <p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of onetype with another is prevented, [P] and</p> <p>(c) Preparing each type of FOOD at different times or in separate areas; [P]</p>

Comments
<p>Menu review and risk assessment conducted.</p> <p>Follow-up in one week.</p>

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.

A re-inspection to assess your correction of these violations will be conducted on, or about,

Person in Charge



Jerry marley

Sanitarian



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Follow Up	Inspection Date 03/30/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	

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 # 0

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>3-302.11 (A) (2) - PACKAGED AND UNPACKAGED FOOD - NESTING OR RAW ANIMAL FOODS STORED TOGETHER</p> <p>This is a priority item</p> <p>OBSERVATION: Raw ground beef over raw pork chops, and ribs are stacked atop brats in same cooler.</p> <p>CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of decending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 22-Mar-2016</p> <p>CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:</p> <p>(2) Except when combined as ingredients, separating types of raw animal FOODS fromeach other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation,holding, and display by:</p> <p>(a) Using separate EQUIPMENT for each type, [P] or</p> <p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of onetype with another is prevented, [P] and</p> <p>(c) Preparing each type of FOOD at different times or in separate areas; [P]</p>

Comments

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Doug Schaefer
(608) 785-9679