



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name APPLEBEE'S NEIGHBORHOOD	Facility Type Restaurant
Facility ID # HSAT-7QWQVT	Facility Telephone # 608 781-8570
Facility Address GRILL & BAR 9364 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name APPLE HOSPITALITY GROUP LLC	Licensee Address 2120 PEWAUKEE RD WAUKESHA, WI 53188

Inspection Information		
Inspection Type Routine	Inspection Date September 19, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 40, 36, 39, 41, 35.5, 40, 39,
Freezer	35.5, 35, 35, 39
	10, 5.5, 13, 13, 12

Food Temperatures	
Description	Temperature (Fahrenheit)
Cook - chicken	177
Cook - shrimp	170
Cook - burger	180
HH - chicken tortilla soup	165
HH - southwest soup	160
Cooling - rice (3 hrs)	54

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
High temp dish machine	Hot water	Passed				
3 compartment sink	Chemical		NSU	Quaternary ammonium		
Glass machine (bar)	Chemical		150	Chlorine		
Sanitizer	Chemical		300	Quaternary ammonium		
	Chemical		0, 300	Quaternary ammonium		

bucket 1					
Sanitizer					
bucket 2					

Certified Manager		
Name	Certificate #	Certificate Expiration
CHRISTOPHER J STERN	KBRN-99UN8Y	4/16/2018
JAMES J ENNIS	KBRN-8GKPM6	4/19/2016
CAMERON R SAWYER	CJEY-ACYK27	5/10/2021

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 # 3</p> <p>Risk/Intervention - 21 - Proper date marking and disposition This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Various food items in prep coolers have exceeded its date mark. Discard outdated food items or change policy to reflect 7 days on prepared foods. CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 19-Sep-2016 CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P] (2) Is in a container or PACKAGE that does not bear a date or day; P or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): The quaternary ammonium is not being used according to EPA registered label use instructions and is at 0 PPM in bar sanitizing bucket. Concentration was corrected to 300PPM. 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]</p> <table border="1"> <thead> <tr> <th rowspan="2">Concentration Range</th> <th colspan="2">Minimum Temperature mg/L</th> </tr> <tr> <th>pH 10 or less °C (°F)</th> <th>pH 8 or less °C (°F)</th> </tr> </thead> <tbody> <tr> <td>25-49</td> <td>49 (120)</td> <td>49 (120)</td> </tr> <tr> <td>50-99</td> <td>38 (100)</td> <td>24 (75)</td> </tr> <tr> <td>100</td> <td>13 (55)</td> <td>13 (55)</td> </tr> </tbody> </table> <p>(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]</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)
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)												

- (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 - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: 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: 19-Sep-2016

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.

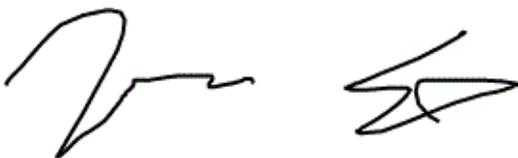
Comments

1. [Menu review and risk assessment conducted.](#)
2. [Discussed cooling procedures, thawing procedures, and reheating](#)
3. [Discussed employee illness policy and procedures.](#)

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



James Ennis



Nicole Frankfourth
(608) 785-9731