



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name BURRACHOS	Facility Type Restaurant
Facility ID # HSAT-7QWP5J	Facility Telephone # 608 781-5900
Facility Address 9432 STATE ROAD 16 ONALASKA, WI 54650 -8610	
Licensee Name BURRACHOS LLC	Licensee Address 159 ONALASKA, WI 54650 -0159

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 04, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	40.5, 37.5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
HH - chicken (hot box)	115
HH - rice - front	160
HH - black beans	160
HH - rice - 2nd hot box	140, 150
CH - salsa on line	36, 37

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish Machine Wiping bucket	Chemical Chemical		NSU 200, 300	Chlorine Quaternary ammonium		

**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.

<b>Observed Violations</b>
<b>Total # 3</b>

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no approved food manager’s certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators food manager's certificate.

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

**Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature**

This is a priority item

**OBSERVATION:** Food items (chicken) in hot hold cabinet are hot held at 115°F. Items were reheated on flat top grill.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 04-Nov-2016

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The floor near dishwashing area, around water treatment system noted with accumulation of food, dirt.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 10-Nov-2016

**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**

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy. Facility does not have a formal policy, but employees are knowledgeable in symptoms and exclusions.

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

~~Christina~~

Nicole Frankfourth

Nicole Frankfourth  
(608) 785-9731