



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CIATTI'S ITALIAN GRILL	Facility Type Restaurant
Facility ID # ASTS-9PAQ6K	Facility Telephone # 608 781-8686
Facility Address 2846 MIDWEST DR ONALASKA , WI 54650	
Licensee Name CIATTI'S ITALIAN GRILL LLC	Licensee Address 2846 MIDWEST DR ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 01/26/2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 40, 41, 42, 39, 42, 37, 38

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	143, 139, 154, 159

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
bar dish machine	chemical high	pass 160 degree	100		chlorine	
kitchen dish machine	temperature					

Certified Manager		
Name	Certificate #	Certificate Expiration
JOEL M BARCLAY	KBRN-8ZSLD3	3/9/2016
MATTHEW J PFEIFER	CJEY-A6UNHG	9/1/2020

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 # 7</p> <p>Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting This is a priority item OBSERVATION: Employees are unaware of the illness reporting requirements to the person in charge. CORRECTIVE ACTION(S): Provide training to all employees on the signs and symptoms of foodborne illness and explain the requirements for reporting to the person in charge. Correct By: 26-Jan-2017 CODE CITATION: 2-103.11 (M) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11 (A); [Pf] and</p> <p>Risk/Intervention - 13 - Food separated and protected</p>

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There is ready-to-eat food stored under raw salmon in the walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Raw veal and ground sausage are stored in same container.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, [P] or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and

(c) Preparing each type of FOOD at different times or in separate areas; [P]

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

This is a core item

OBSERVATION: Food is subject to potential contamination by deteriorated foil on the stove back splash.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 26-Jan-2017

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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: 26-Jan-2017

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.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: Bar Handwashing sink observed to be blocked with register drawer and pan during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 26-Jan-2017

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a core item

OBSERVATION: The ceiling ventilation intake and return have dust buildup. Freezer floor has a build up of food residue.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 26-Jan-2017

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

Derek Stello has ServSafe certification
Menu review and risk assessment conducted.
Discussed the high temperature dish machine lengthy warm up.

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



Joel Barclay

Sanitarian



Doug Schaefer
(608) 785-9679