



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CULVERS OF ONALASKA	Facility Type Restaurant
Facility ID # HSAT-7QXP3K	Facility Telephone # 608 781-6777
Facility Address 9422 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name BANANA BOAT LLC	Licensee Address 9422 STATE ROAD 16 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date August 18, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration Freezer	38.5, 40, 39, 38.5, 41, 41, 38, 40, 40 5, 6

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - ice cream	31, 38, 40
Cold hold - ice cream	37
Cook - roast beef	173
Cook - beef burger	167
Cook - fish	155, 160
Hot hold - gravy	184
Hot hold - chili	160
Hot hold - veg soup	160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three compartment sink	Chemical Chemical Chemical		NSU 0, 0, 0 300	Quaternary ammonium Chlorine Quaternary ammonium		
Low temp dish Sanitizer						

spray bottle

Certified Manager

Name MICHAEL J MORRIS	Certificate # DOGD-9MKAE9	Certificate Expiration 10/5/2019
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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 # 3

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth used for wiping counters stored on counters near ice cream machines. Wiping cloths were moved into sanitizer solution.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: The sanitizer in dish machine is not being used according to EPA registered label use instructions and is at 0 PPM.

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. Correct By: 18-Aug-2016

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]

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)

(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]

(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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Utensils and food equipment not sanitized after cleaning. Dishwasher is not dispensing sanitizer. 0 ppm. Set up 3 compartment sink until dishwasher can dispense 50-150ppm Cl.

CORRECTIVE ACTION(S): Clean and sanitize all utensils and equipment before contact with food.

Correct By: 18-Aug-2016

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

Comments

1. [Menu review and risk assessment conducted.](#)

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, August 22, 2016

Person in Charge

Sanitarian



Nicole Frankfourth
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