



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name GROUND ROUND GRILL & BAR	Facility Type Restaurant
Facility ID # ASTS-9SAN3A	Facility Telephone # 608
Facility Address 9348 STATE HWY 16 STE 232 ONALASKA, WI 54650	
Licensee Name T & J HOSPITALITY OF ONALASKA LLC	Licensee Address 9348 STATE HWY 16 STE 232 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date April 14, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	36, 34, 36, 37, 40, 39, 37, 39, 38,
Freezer	37, 36, 40, 34, 36, 39
	9.5, 27, -5

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - salad station	36
Hot hold - soup	170, 190
Hot hold - marinara	167
Hot hold - taco meat	190

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher 3 Comp sink (kitchen)	High temp Chemical Chemical	passed	NSU	Heat Quaternary ammonium		
Wiping buckets Glass washer (bar)	Chemical		300, 300	Quaternary ammonium		

Certified Manager

Name KEVIN J STANTON	Certificate # KBRN-9W9J29	Certificate Expiration 8/20/2017
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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 # 7

Risk/Intervention - 05 - No discharge from eyes, nose, and mouth

This is a core item

OBSERVATION: Employee observed with cough, wrapped clean utensils.

CORRECTIVE ACTION(S): Ill employees shall be restricted from working with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles. Correct By: 14-Apr-2016

CODE CITATION: 2-401.12 FOOD EMPLOYEES experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Food-contact surfaces of clean plates on cook line have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 14-Apr-2016

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The ice machine noted with small accumulation of debris on bottom metal lip.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 21-Apr-2016

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink near pass through oven observed to have dirty rag in basin during inspection. Employee removed rag from sink.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 14-Apr-2016

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]

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

This is a priority foundation item

OBSERVATION: Soap not available at bar handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 14-Apr-2016

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING

SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at front handwashing sink for hand drying. Back prep area hand sink is not dispensing paper towels. Sink near dishwasher missing paper towels. Bar sink is missing paper towels.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 14-Apr-2016

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at bar handwashing sink, sink near pass through oven. Signs left on site.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 14-Apr-2016

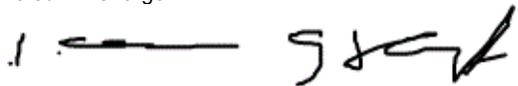
CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments

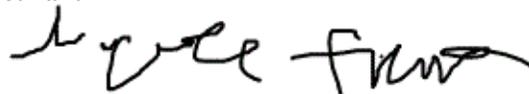
1. Menu review and risk assessment conducted.
2. Discussed using Time as Control plan for items on expo station - tomatoes, lettuce, onions. 4 hours is the limit on these items, and they cannot be placed back into the cooler. Return complete plan to Nicole by followup inspection.

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, April 21, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



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Licensee Name T & J HOSPITALITY OF ONALASKA LLC	Licensee Address 9348 STATE HWY 16 STE 232 ONALASKA, WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date April 21, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	
Freezer	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher	High temp					
3 Comp sink (kitchen)	Chemical					
Wiping buckets	Chemical					
Glass washer (bar)	Chemical					

Certified Manager		
Name KEVIN J STANTON	Certificate # KBRN-9W9J29	Certificate Expiration 8/20/2017

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

The following hazard(s) have been corrected since the last inspection.

Total # 5

2-401.12 - DISCHARGES FROM THE EYES, NOSE, AND MOUTH

This is a core item

OBSERVATION: Employee observed with cough, wrapped clean utensils.

CORRECTIVE ACTION(S): Ill employees shall be restricted from working with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles. Correct By: 14-Apr-2016

CODE CITATION: 2-401.12 FOOD EMPLOYEES experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

4-601.11 (B) - FOOD CONTACT SURFACES - ENCRUSTED ACCUMULATIONS

This is a core item

OBSERVATION: Food-contact surfaces of clean plates on cook line have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 14-Apr-2016

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY

This is a core item

OBSERVATION: The ice machine noted with small accumulation of debris on bottom metal lip.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 21-Apr-2016

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

OBSERVATION: Soap not available at bar handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 14-Apr-2016

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at front handwashing sink for hand drying. Back prep area hand sink is not dispensing paper towels. Sink near dishwasher missing paper towels. Bar sink is missing paper towels.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 14-Apr-2016

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at

ambient temperatures. [Pf]

Comments

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



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