



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SOUTH LANES PIZZA	Facility Type Restaurant
Facility ID # ASTS-A3CJ3R	Facility Telephone # 608 784-7992
Facility Address 1125 MAIN ST ONALASKA , WI 54650	
Licensee Name SOUTH LANES PIZZA INC	Licensee Address 1125 MAIN ST ONALASKA , WI 54650

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

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	42, 39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		100		chlorine	

Certified Manager		
Name ZACHARY W SWAN	Certificate # CJEY-9M5J9N	Certificate Expiration 4/30/2019

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 # 8</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed slicing tomatos with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 26-Jan-2017 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority foundation item OBSERVATION: Bare hand contact is not being minimized with handling cheese. CORRECTIVE ACTION(S): Food employees shall minimize bare hand contact with foods that are not ready-to-eat. CODE CITATION: 3-301.11 (C) FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form. [Pf]</p>

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: Flour scoop was improperly stored with handle in flour in the bulk flour bin.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 26-Jan-2017

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

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

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on counter.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 26-Jan-2017

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

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

This is a core item

OBSERVATION: The storage food rack is too close to the floor, pizza boxes on floor and food is stored on the floor in the freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 26-Jan-2017

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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 ceiling tiles out of place.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Put tiles back in place. 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.

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

This is a priority foundation item

OBSERVATION: Pizza make boards, racks etc are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 26-Jan-2017

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a core item

OBSERVATION: The floor has food residue buildup under equipment.

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.

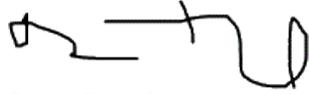
(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments

[Menu review and risk assessment conducted.](#)
[Follow-up inspection in one week.](#)

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



Dave Topel

Sanitarian



Doug Schaefer
(608) 785-9679