



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUSHI WITH GUSTO	Facility Type Large Potentially Hazardous
Facility ID # ASTS-9PPHQW	Facility Telephone # 608
Facility Address 9515 STATE RD 16 ONALASKA, WI 54650	
Licensee Name SUSHI WITH GUSTO	Licensee Address 508-A PENNSYLVANIA AVE GREER, SC 29650

Inspection Information		
Inspection Type Routine	Inspection Date December 22, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	38, 31.5, 38
Freezer	-10

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - crab	36
Cold hold - imitation crab	35

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink			NSU	Quaternary ammonium	
Wiping buckets			300	Quaternary ammonium	

Certified Manager		
Name KYAW S WAI	Certificate # KBRN-9QTNV2	Certificate Expiration 11/01/2017

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

Comments

1. Menu review and risk assessment conducted.
2. Reviewed log books for rice acidification, pH calibration, and cooling parameters. All variance requirements are being met. Letter of parasite destruction on site (JFC). HACCP plan on site.
3. Discussed a stacking shelf for walk in cooler. Items are being thawed in walk in cooler in boxes; stack items vertically so no commingling is occurring and raw items are kept separate.
4. No violations at time of 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.

Person in Charge



Sanitarian



Nicole Frankfourth
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