



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name TGI FRIDAYS	Facility Type Restaurant
Facility ID # HSAT-7QXRWX	Facility Telephone # 608 779-1545
Facility Address 9430 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name LARSON PROPERTIES LLC	Licensee Address 3502 OAKWOOD MALL DRIVE SUITE A EAU CLAIRE, WI 54701

Inspection Information		
Inspection Type Routine	Inspection Date January 05, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 38, 36.5, 39, 35, 35, 41, 36.5,
Freezer	36, 36, 37
Walk in cooler	0, -4, 8
	34

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - prep line	36, 38, 38.5
Hot hold - soup	160
Cook - chicken	170
Cook - shrimp	170
Cook - burger	175
Hot hold - marinara	150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink - kitchen	Chemical		NSU	Quaternary ammonium	
Low temp dish macine	Chemical		300	Chlorine	
Sanitizer bucket1	Chemical		300	Quaternary ammonium	
Sanitizer bucket2	Chemical		100	Quaternary ammonium	
3 compartment sink - bar				Chlorine	

Certified Manager		
Name JUSTIN P CORNFORD	Certificate # KBRN-8F3QZV	Certificate Expiration 04/08/2016

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 # 5</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item REPEAT OBSERVATION: Ice cream is subject to potential contamination by broken ice cream freezer door in kitchen. Plastic on door is chipping, hinge is broken. CORRECTIVE ACTION(S): Replace freezer door on ice cream compartment. Correct By: 05-Feb-2016 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.</p> <p>Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used This is a core item OBSERVATION: Microwaves on cook line are not maintained in good repair. Top inside plastic covers of microwaves are warped and dirty. Large under counter cooler in kitchen is not currently being used; food debris/mold noted inside cooler due to it being turned off. CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. Correct By: 19-Jan-2016 CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p> <p>Good Retail Practices - 47 - Non-food contact surfaces clean This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Various clean plates on cook line have encrusted food debris on food contact surfaces. Plates were removed from cook line and placed in dishwasher area. CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 05-Jan-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.</p> <p>Good Retail Practices - 47 - Non-food contact surfaces clean This is a core item REPEAT OBSERVATION: The Meltmaster is not cleaned on a frequent basis. Large accumulation of food debris noted on food shelves. CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 12-Jan-2016 CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</p> <p>Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: The hood vents above fryers noted with accumulation of grease. CORRECTIVE ACTION(S): Clean the hood vents and physical facilities at a frequency necessary to</p>

keep them clean. Correct By: 05-Feb-2016

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

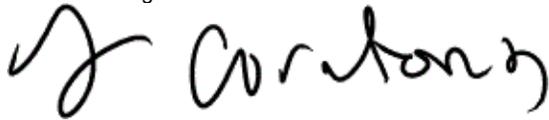
(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments

1. menu review and risk assessment conducted
2. Discussed cooling procedures

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
(608) 785-9731