



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name TEQUILA MEXICAN RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QWT3P	Facility Telephone # 608 783-1750
Facility Address 425 2ND AVENUE S ONALASKA , WI 54650	
Licensee Name TEQUILA OF ONALSKA INC	Licensee Address 425 2ND AVENUE S ONALASKA , WI 54650

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 11/09/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	38, 40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot holding	135, 155, 158, 160

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		100		chlorine	
sanitizer	chemical					
wiping bucket						

<b>Certified Manager</b>		
Name MARIA G MARTINEZ	Certificate # BSAW-8KSN94	Certificate Expiration 06/29/2016

**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.

<b>Observed Violations</b>
<p><b>Total # 9</b></p> <p><b>Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties</b> This is a priority foundation item <b>OBSERVATION:</b> There is no designated person in charge (PIC) available at the time of inspection. <b>CORRECTIVE ACTION(S):</b> A person in charge shall be provided on premises at all times during hours of operation. Correct By: 09-Nov-2016 <b>CODE CITATION:</b> 2-101.11 The PERMIT/LICENSE HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation. [Pf]</p> <p><b>Risk/Intervention - 13 - Food separated and protected</b> This is a priority item <b>REPEAT OBSERVATION:</b> There are ready-to-eat vegetables stored under raw sausage in Pepsi cooler on the cook line.. <b>CORRECTIVE ACTION(S):</b> Reorganize storage so that ready-to-eat foods are stored above raw animal food</p>

and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 09-Nov-2016

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

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

This is a core item

**REPEAT OBSERVATION:** Food is subject to potential contamination by galvanized garbage cans used for bulk food storage, broken 55 gallon plastic can used for chips and scum in the ice machine.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 09-Nov-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.

**Good Retail Practices - 33 - Approved thawing methods used**

This is a core item

**OBSERVATION:** Chicken is being improperly thawed by sitting on counter to thaw.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods.

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

**Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION:** Prepared meats and vegetables in Walk in cooler has exceeded its date mark or is not provided with a date mark.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 09-Nov-2016

**CODE CITATION:** 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

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

This is a priority foundation item

**OBSERVATION:** Cutting boards and chip containers are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 09-Nov-2016

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

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be plugged with straws etc from use as a dump sink by dishwasher during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 09-Nov-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]

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

This is a core item

**OBSERVATION:** Wall by cook line and baseboard throughout need repair.

**CORRECTIVE ACTION(S):** Provide wall and ceiling coverings that are smooth, easily cleanable and nonabsorbant. Correct By: 09-Nov-2016

**CODE CITATION:** 6-201.16 (A) Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE.

(B) Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, nonabsorbent, EASILY CLEANABLE surface.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** The light intensity in the steam table is too low..

**CORRECTIVE ACTION(S):** Provide the correct lighting intensity in all work and storage areas. Replace light bulbs. Correct By: 09-Nov-2016

**CODE CITATION:** 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;

(2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

**Comments**

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

[Follow-up inspection 9/15/16.](#)

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



miguel

Sanitarian



Doug Schaefer  
(608) 785-9679