



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WENDY'S OLD FASHIONED HAMBURGERS	Facility Type Restaurant
Facility ID # ASTS-97BJTV	Facility Telephone # 608 781-5560
Facility Address 9346 STATE RD 16 ONALASKA , WI 54650	
Licensee Name BRIDGEMAN FOODS II INC	Licensee Address 9719 S FRANKLIN DR FRANKLIN , WI 53132

Inspection Information		
Inspection Type Routine	Inspection Date 06/14/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in freezer	-5
reach-in coolers	41, 41, 38, 40, 38
reach-in freezers	11, 28

Food Temperatures	
Description	Temperature (Fahrenheit)
baked potatoes (hold)	185, 182
chicken patties (hold)	172, 164, 171, 168
chili (hold)	139, 137
pickle slices (prep top)	40
hamburger (cook)	191
chicken patties (cook)	201, 204
soft serve mix (hoppers)	34, 30

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink sanitizer buckets (2)	chemical chemical	- -	200 200	KayQuat II KayQuat II	QA QA	

Certified Manager		
Name KYLE S BRINKMAN	Certificate # DOGD-9B59TQ	Certificate Expiration 11/13/2018

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 # 3

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a core item

OBSERVATION: The warewashing sink 2nd compartment is being used improperly for pre-washing utensils.

CORRECTIVE ACTION(S): Discontinue using 2nd warewashing sink compartment for pre-wash unless sink is cleaned and sanitized prior to and after use. Correct By: 14-Jun-2016

CODE CITATION: 4-501.16 (A) A WAREWASHING sink may not be used for handwashing except as specified in § 2-301.15.

(B) If a WAREWASHING sink is used to wash wiping cloths, wash produce, or thaw FOOD, the sink shall be cleaned as specified under § 4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw FOOD. Sinks used to wash or thaw FOOD shall be SANITIZED as specified under Part 4-7 before and after using the sink to wash produce or thaw FOOD.

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

This is a core item

OBSERVATION: Water has accumulated around the cover of the pipe in the floor in dry goods storage.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean and effectively remove water to prevent pest breeding areas. Correct By: 21-Jun-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.

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Spray bottle of restroom cleaner stored in the 2nd compartment of the 3 compartment sink.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 14-Jun-2016

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments

Contact Sam (785-9732) when corrected or with questions. Research options to install non hand-operated handles on the rear kitchen hand wash sink. Risk assessment and menu review conducted at 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



Kyle Brinkman

Sanitarian



Samuel Welch
(608) 785-9732