

**City of Menasha Health Department
Food Establishment Pre-Inspection Report**

Business Name Crazy Buffet	Business Address Appleton Road	County Winnebago	ID#
Legal Licensee	Mailing Address (Licensee)	City, State (Licensee)	Phone #
Date of Inspection 6/15/12	Date of release to open Pending	Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail	PIC certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> n/a <input type="checkbox"/> 90
Inspection type <input type="checkbox"/> Initial pre-inspection <input type="checkbox"/> consultation <input checked="" type="checkbox"/> Pre-inspection		Act ion Taken <input type="checkbox"/> License release <input type="checkbox"/> conditional <input type="checkbox"/> Denial	
PIC Qui Yun Yang		CFM# KBRN-8SZN3J	Expiration 3/17

Structure

<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(1) Properly constructed floors – The floors in all food preparation, storage, and utensil washing areas shall be constructed of smooth, durable, and easily cleanable material such as commercial vinyl, quarry tile, sealed cement. Carpet and wood prohibited. Coving in place
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(2) Properly constructed walls and ceiling – The walls and ceilings in the food preparation, food storage and utensil washing areas must be light colored, smooth, nonabsorbent and easily cleanable. Drywall, plaster and cement block can be used but must be sealed with a washable enamel paint or covered with ceramic tile, marlite, glassboard or equivalent (request pre-approval). Ceiling tiles smooth, non-absorbent and easily cleanable.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(3) Food Storage Area – All food must be stored off the floor at least 6” and on nonabsorbent shelving. Wood shelves can only be used for dry storage and must be painted or sealed. Food or food packaging cannot be stored under sewer lines or other areas where contamination could take place.
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	(4) Employee Break Room – A food employee shall eat, drink, and use tobacco only in designated areas where contamination of food and food contact utensils cannot take place. Personal items must be stored in a designated area, away from food or clean equipment and utensils.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(5) Exterior Trash Receptacle – The receptacle(s) must be properly sized and covered to prevent insect and rodent harborage. Receptacles shall be maintained in an area away from delivery or other direct entrances to the establishment.

Equipment

<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	(6) Hot holding equipment – Hot holding units must be able to maintain foods at a temperature of 135F or above. A stem thermometer must be present to check internal temperatures. All units must be NSF (ANSI) approved.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(7) Cold holding equipment – Coolers must be able to maintain foods at a temperature of 41F or less. Freezers must keep food hard frozen. All constant use units must be NSF (ANSI) storage units may be home style.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(8) Cooking Equipment – must be NSF approved.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(9) Adequate space for food production – Adequate space must be available to prepare foods. Adequate areas for raw and ready to eat food preparation must be available if needed.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(10) Self service areas – Buffets, salad bars and other consumer self – service areas must be properly constructed to prevent contamination from the customer.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(11) NSF equipment and Utensils- All foodservice equipment and utensils must be NSF approved. Home-style equipment (stoves and refrigerators) and utensils cannot be used.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(12) Restroom equipment – Restrooms must have self-closing doors, signs for men or women (unisex sign for a single restrooms), hot and cold running water, soap and single service towels. Restrooms cannot be located where customers must pass through a food preparation, serving or storage area.
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Pending NMFD	(13) Vent hood / grease – When grease producing food is prepared, an approved ventilation hood with grease filters and a fire suppression system must be installed.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(14) Proper lighting – All light bulbs in the food preparation areas, storage areas, coolers and freezers must be protected from breakage by a shield. Coated bulbs may be used.

	<p>Light intensity as follows:</p> <p>Food preparation areas 50 foot candles</p> <p>Walk in coolers 10 foot candles</p> <p>Salad bars / buffets 20 foot candles</p> <p>Reach in and counter ref 20 foot candles</p> <p>Hand wash and ware wash 20 foot candles</p>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(15) Thermometers present – Each cold holding unit must have a thermometer mounted in the warmest portion of the unit. In addition a metal stem thermometer (accurate to $\pm 2F$ and a range of 0F-220F) must be present to properly monitor food temperatures.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(16) Warewashing, drainboards and storage – Method of Dish washing <ul style="list-style-type: none"> Manual dishwashing – A 3 compartment sink (NSF approved) with adequate drain boards is required. If dishware cannot be effectively cleaned using a 3 compartment sink, a 4 compartment sink may be required to provide pre-washing sink. Sink compartments shall be large enough to immerse at least $\frac{1}{2}$ of the largest piece of equipment or utensil. Adequate space must be available to store dirty dishes separately from clean dishware.
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	(17) Food Preparation sink – If washing or thawing foods, a separate sink or sink compartment must be provided. This sink must be air-gapped to prevent cross contamination from sewage.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(18) Restrooms – Number of fixtures in rest room Sinks women men Toilets women men Urinals Number of patrons *one toilet room for both sexes 1-100 1 male toilet 1 urinal and 1 female toilet 101-200 1 male toilet 2 urinals and 2 female toilets 201-250 1 male toilet 2 urinals and 3 female toilets 251-300 1 male toilet 2 urinals and 4 female toilets 301-350 2 male toilets 2 urinals and 5 female toilets
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(19) Mop sink – A utility or mop sink must be present to discard waste water.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(20) Grease trap – If grease producing foods are prepared, a grease interceptor must be installed. Contact City of Menasha Building Inspection and Neenah Menasha Sewerage District for specific requirements.
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	(21) Water Source – public / approved plumbing
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(22) Sewage discharge – public / approved discharge system
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	(23) Consumer Advisory Statement – The customer must be informed when an animal food (beef, eggs, fish, lamb, milk, pork, poultry, or shellfish) is served raw or undercooked. Applicable foods: Consumer advisory statement must be cross referenced to menu items using a * next to each menu item.
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	(24) HACCP – Certain procedures (smoking for preservation, adding vinegar, or other additives to reduce pH below 4.6, food additives, curing foods, packaging using ROP) may require a HACCP plan to be put in place. If required HACCP plan must be approved by the regulatory authority and by the appropriate State agency.
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(25) Certified Food Manager – The operator or at least one manager of a food establishment shall be certified as a food manager within 90 days or license issuance. Name ID# Expiration
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	(26) Other requirements based on establishment

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
Walk in	34°F	prep cooler	38°F		°F
	°F		°F		°F
	°F		°F		°F
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Approved Sanitizer Name	Sanitizer Type
	manual sanitize	<input checked="" type="checkbox"/> yes <input type="checkbox"/> No	ppm / °F rinse	Eco Lab QUAT 146	QUAT

Narrative:

<p>6</p>	<p>The buffet line steam table has a direct drain connection.</p> <p>WISCONSIN FOOD CODE REFERENCE 5-402.11 Backflow Prevention.C</p> <p>A direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.</p> <p>CORRECTIVE ACTION</p> <p>The drain must be served by an air gap drain as discussed.</p>	<p>corrected 6/18/12</p>
<p>17</p>	<p>Food prep sink requires an air gap drain which terminates at least 1" above local drain receptor.</p> <p>WISCONSIN FOOD CODE REFERENCE 5-402.11 Backflow Prevention.C</p> <p>A direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.</p> <p>CORRECTIVE ACTION Existing drain should be cut back to terminate at least 1" above cup.</p>	<p>corrected 6/18/12</p>
<p>21</p>	<p>Incorrect drains were also noted on the ice machine in the kitchen area and on the ice bin related to the self service soda dispenser.</p> <p>WISCONSIN FOOD CODE REFERENCE 5-402.11 Backflow Prevention.C</p> <p>A direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.</p> <p>CORRECTIVE ACTION Drains on these units must be properly installed air gap drains.</p>	<p>corrected 6/18/12</p>

21	<p>The janitors sink hose bib was noted with a large section of garden hose attached without back flow prevention device.</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p>5-203.14 Backflow Prevention Device, When Required.C</p> <p>A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code chps. Comm 81-87, as enforced by the Wisconsin department of commerce,:</p> <p>(A) Providing an air gap as specified under § 5-202.13; or</p> <p>(B) Installing an APPROVED backflow prevention device as specified under § 5-202.14.</p> <p>Note: Contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or http://www.commerce.state.wi.us/SB/.</p> <p>CORRECTIVE ACTION A hose bib back flow preventer must be installed on the hose bib ahead of the garden hose to prevent backflow/backsiphonage into potable supply.</p>	corrected 6/18/12
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	

License released 6/18/12

Confirmed release by NMF and Building Inspection