

Critical Risk Factors

1A	A certified restaurant manager must supervise this facility. A Wisconsin Department of Health Services certificate must be posted in public view.
1B	A person in charge must be present at all times to monitor employee hand washing, employee illness, food cooking, and holding temperatures, cooling time limits, sanitizing and cross contamination hazards.
2	An Employee Health policy must be in place.
3	Employees must not work when ill with vomiting, diarrhea, fever, or other signs indicating a communicable disease.
4	Employees must not smoke or eat in the kitchen or behind the bar. Proper employee beverage containers.
5	No discharge from eyes, nose, and mouth.
6	Employees must wash hands before working with food and beverages. Hands must be washed for at least 20 seconds. Hands must be washed as often as necessary to prevent contamination of food. Cloth rags and aprons cannot be used for drying hands. Hand sanitizer does not replace hand washing.
7	Employees must not handle ready to eat foods with bare hands.
8	Hand wash sinks must be supplied with soap and paper towels. Hand sinks must not be used for other purposes.
9	Food from an approved source generally recognized as safe.
10	Food received at proper temperature.
11	Food in good condition, safe, unadulterated.
12	Establishments are required to maintain shell stock records for 90 days as proof of approved source.
13	Food must be protected from contamination by filth, insects, raw food, and dirty hands.
14	Food contact surfaces, ice machines, ice bins, and soda guns must be cleaned and sanitized on a routine schedule. Sanitizer must be used at the concentration stated on the label. Sanitizer concentration must be tested daily with test kit or test paper. Sanitizer must be used after washing utensil with soap and rinsing with clear water. Sanitizer products must be approved by the state health department.
15	Food once served may not be served again unless it is packaged and not potentially hazardous. Food expired, damaged, not sold/served.
16	Food must be cooked to proper temperature and a stem thermometer used to check internal food temperatures.
17	Food must be reheated to an internal temperature of 165 degrees Fahrenheit.
18	Food must be rapidly chilled from 135 degrees Fahrenheit to 70 degrees Fahrenheit within 2 hours and from 70 degrees Fahrenheit to 41 degrees Fahrenheit within an additional 4 hours. Temperature must be monitored regularly.
19	Food must be held at 135 degrees Fahrenheit or higher. Food temperatures must be monitored regularly.
20	Food must be held at 41 degrees Fahrenheit or lower. Food temperatures must be monitored regularly.
21	Food must be date marked to show it is used or discarded within 7 days.
22	Time as control. Food must be cooked and served within 4 hours. A written plan must be approved.
23	Food advisory for raw or undercooked meats, fish, sushi, eggs must be provided in writing to consumers.
24	Highly susceptible populations served. Applicable regulations followed.
25	Food additives approved and properly used.

26	Toxic chemicals must be isolated from food, food contact surfaces and food equipment. All bottles must be labeled. Insecticides must be labeled "approved for use inside food establishments"
27	Compliance with variance, specialized process, or HACCP Plan.
Non Critical Risk Factors	
28	Pasteurized eggs used where required.
29	Water and ice from approved source.
30	Variance obtained for specialized processing methods.
31	Proper cooling methods used; adequate equipment for temperature control.
32	Plant food properly cooked for hot holding.
33	Approved thawing methods used.
34	Thermometers provided and accurate.
35	Food properly labeled; original container.
36	Pests and animals not present; outer openings not protected; no authorized persons.
37	Contamination prevented during food preparation, storage and display.
38	Personal Cleanliness.
39	Wiping cloths: properly used and stored.
40	Washing fruits and vegetables.
41	In-use utensils: properly stored.
42	Utensils, equipment, and linens: properly stored, dried and handled.
43	Single-use and single service articles: properly stored and used.
44	Gloves properly used.
45	Food and non food contact surfaces: cleanable, properly designed, constructed and used.
46	Warewash facilities: installed, maintained, and used.
47	Non-food contact surface clean.
48	Hot and cold water available; adequate pressure.
49	Plumbing installed; proper backflow devices.
50	Sewage and waste water properly disposed. Proper Air Gaps.
51	Toilet facilities: properly constructed, supplied, and clean.
52	Garbage and refuse properly disposed; facilities maintained.
53	Physical facilities installed, maintained, and clean.
54	Adequate ventilation and lighting; designated and used.

**** A 0 in the Non-Critical Factors column of the summary table indicates that a restaurant has been inspected and no violations were detected.**