

## 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 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 four hours. Temperature must 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.
<b>Non Critical Risk Factors</b>	
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	Pets and animals not present; 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 wastes water properly disposed
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 indicates that a restaurant has been inspected and no violations were detected**