



**RESTAURANT INSPECTION REPORT
WISCONSIN**

2015

Inspection Criteria

The inspection reports reflect the “Critical Risk Factor” violations that were observed at the time of the inspection. Critical Risk Factors are improper practices or procedures that have been identified by the Center for Disease Control and Prevention (CDC), through scientific data, as the most prevalent contributing factors of foodborne illness or injury. “Risk Factors” include: Food from unsafe sources, inadequate cooking, improper holding temperatures, contaminated equipment and poor personal hygiene.

Many violations are corrected during or immediately after the inspection. Please keep in mind that violations that create a serious health threat to the public would result in the closure of the establishment until the violation has been corrected.

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

If you have any questions about a particular inspection or any prior inspections, you can contact an inspector at 262-605-6700, Monday - Friday 8:00 a.m. - 5:00 p.m.

Definitions of Violations:

<http://webext1.co.kenosha.wi.us/dhs/Divisions/Health/ServicesEnvironment/documents/RiskFactorViolationsforPosting.pdf>

This document describes the violations listed in the restaurant inspection report summary document.

Restaurant Inspection Report Summaries

http://webext1.co.kenosha.wi.us/dhs/Divisions/Health/ServicesEnvironment/documents/CountyRiskFactorReporting_038.pdf

Address	City	Inspection Date	Result	Notes
11730 75th St., Kenosha, WI	Kenosha	11/11/15	Pass	Moderate Complexity