



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name AL'S STATE ROAD PIZZERIA	Facility Type Restaurant
Facility ID # ASTS-8SVK94	Facility Telephone # 608 784-7777
Facility Address 2242 STATE RD LA CROSSE , WI 54601	
Licensee Name AL'S STATE ROAD PIZZERIA LLC	Licensee Address 2242 STATE RD LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 11/03/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	36
reach-in freezer	4
chest freezer	12
prep top cooler (large)	45
prep top cooler (small)	45

Food Temperatures	
Description	Temperature (Fahrenheit)
cut green peppers	45

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink Spray bottle	chemical		NSU 50	Chlorine Chlorine		

Certified Manager		
Name	Certificate #	Certificate Expiration
ALAN A MUENZENBERGER	DROS-96L59C	06/26/2017

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 # 2

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Diced green peppers in reach in is cold held at 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Nov-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 03-Nov-2016

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

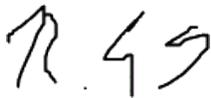
Comments

[Menu review and risk assessment conducted.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 11/11/2016

Person in Charge



rich stanish

Sanitarian



Aron Newberry
(608) 785-9730



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Facility Address 2242 STATE RD LA CROSSE , WI 54601	
Licensee Name AL'S STATE ROAD PIZZERIA LLC	Licensee Address 2242 STATE RD LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date 11/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	
reach-in freezer	
chest freezer	
prep top cooler (large)	
prep top cooler (small)	

Food Temperatures	
Description	Temperature (Fahrenheit)
cut green peppers cold hold	37
pizza sauce cold hold	37

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink Spray bottle	chemical					

Certified Manager		
Name ALAN A MUENZENBERGER	Certificate # DROS-96L59C	Certificate Expiration 06/26/2017

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Diced green peppers in reach in is cold held at 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Nov-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored inrefrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

6-301.11 - HANDWASHING CLEANSER AVAILABILITY

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 03-Nov-2016

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

Comments

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



alan muenzenberger

Sanitarian



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