



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JIMMY JOHNS	Facility Type Restaurant
Facility ID # BHEP-7YELB8	Facility Telephone # 608 788-2284
Facility Address 1420 LOSEY BLVD S LA CROSSE , WI 54601-6102	
Licensee Name FAWVER & CO INC	Licensee Address 5578 REEVE RD BRISTOL , WI 53560

Inspection Information		
Inspection Type Routine	Inspection Date 11/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	35
prep top cooler	33,36
walk-in freezer	2

Food Temperatures	
Description	Temperature (Fahrenheit)
sliced tomatoes cold hold	49
shredded lettuce cold hold	48

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical		75	Chlorine		

Certified Manager		
Name RYAN E FAWVER	Certificate # DOGD-9899RS	Certificate Expiration 8/26/2018

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Shredded lettuce, and sliced tomatoes in prep top coolers is cold held at 48 & 49°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 18-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).

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, 11/21/2016

Person in Charge



jacob oshasky

Sanitarian



**Aron Newberry
(608) 785-9730**



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Licensee Name FAWVER & CO INC	Licensee Address 5578 REEVE RD BRISTOL , WI 53560

Inspection Information		
Inspection Type Follow Up	Inspection Date 11/21/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
prep top cooler	
walk-in freezer	

Food Temperatures	
Description	Temperature (Fahrenheit)
shredded lettuce cold hold	42
sliced tomatoes cold hold	41

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

Certified Manager		
Name RYAN E FAWVER	Certificate # DOGD-9899RS	Certificate Expiration 8/26/2018

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 # 1

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

This is a priority item

OBSERVATION: Shredded lettuce, and sliced tomatoes in prep top coolers is cold held at 48 & 49°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 18-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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EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

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Comments

Management agrees to keep the prep top coolers closed during slow times, to keep the food temperatures low. Secondary prep top cooler was being repaired at the time of the inspection.

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



jacob

Sanitarian



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