



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LINDYS SUBS & SALADS - MAIN ST	Facility Type Restaurant
Facility ID # HSAT-7QXEPL	Facility Telephone # 608 878-7200
Facility Address 221 MAIN ST LA CROSSE, WI 54601	
Licensee Name LINDYS SUBS OF LA CROSSE INC	Licensee Address 221 MAIN ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date October 11, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 39, 14.5, 39, 41, 40.5, 39
Freezer	0, 3.5

Food Temperatures	
Description	Temperature (Fahrenheit)
HH - brisket	150
HH - broccoli soup	155
HH - creamy spinach artichoke soup	160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4C sink Spray bottle	chemical Chemical		400	Quaternary ammonium		

Certified Manager		
Name MICHAEL S WOLF	Certificate # DOGD-9RDAH5	Certificate Expiration 2/14/2020

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

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 11-Oct-2016

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Comments

1. [Menu review and risk assessment conducted.](#)
2. [No written employee illness policy. Plan sent via email.](#)

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

Sanitarian



Nicole Frankfourth
(608) 785-9731