



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LITTLE CAESARS PIZZA	Facility Type Restaurant
Facility ID # ASTS-93CLPJ	Facility Telephone # 608 796-2206
Facility Address 1022 LA CROSSE LA CROSSE, WI 54601	
Licensee Name DGB ENTERPRISES INC	Licensee Address 29715 HAGSTROM RD ASHLAND, WI 54806

Inspection Information		
Inspection Type Routine	Inspection Date February 16, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep top reach in	59
Walk in cooler	38.5
Stand up freezer	0
Front retail - soda	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - cheese sauce	137

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical		NSU	Quaternary ammonium		
Spray bottle	Chemical		200	Quaternary ammonium		
Sanitizer bucket 2	Chemical		300, 300	Quaternary ammonium		

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

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on counter near pizza prep area.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

Correct By: 16-Feb-2017

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in prep cooler are cold held at 59F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 16-Feb-2017

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

1. CFM: Conference for Food Protection - Robert Nelson - Expires 10/4/21
2. Discarded food items from warm prep cooler: Sausage, ham.
3. All items in store are Ready To Eat.

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, February 17, 2017

Person in Charge

Sanitarian



Rob Nelson



**Nicole Frankfourth
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