



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PERKINS RESTAURANT &amp; BAKERY #1044</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWBAB</b>	Facility Telephone # <b>608 785-0982</b>
Facility Address <b>1411 ROSE ST LA CROSSE, WI 54603</b>	
Licensee Name <b>PERKINS &amp; MARIE CALLENDER'S LLC</b>	Licensee Address <b>6075 POPLAR AVE STE 100 MEMPHIS, TN 38119 -4709</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection 2</b>	Inspection Date <b>10/21/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
South cook line	38
Salad prep top	36
North cook line prep top	41
Condiment wells	44, 47
walk in cooler	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		200		chlorine	
wiping	chemical					
buckets (3)	chemical					
3C sink						

<b>Certified Manager</b>		
Name <b>MURPHY S BOCKORNY</b>	Certificate # <b>MMAH-ABMKFP</b>	Certificate Expiration <b>7/22/2020</b>

**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 # 5****Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION:** 10/21/16 condiment temperatures at 47 and 44 degrees.

9/2/16 Temperatures are much better, see chart. Salad prep top and North lower prep top not in use.

Food items in sald prep, condiment well, north cook line and produce walk in are cold held at 54, 53, 58, 55, 50, 54, 44°F.

8/23/16 Salad prep 55/46, North cook line down, South cook line 51/38, Pancake batter 51, Condiment wells 49/46.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 16-Aug-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 atime 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 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).

**Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority foundation item

**OBSERVATION:** Stacked dishes are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 21-Oct-2016

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**REPEAT OBSERVATION:** Non-food contact surfaces of cook line are soiled with dried food and oil.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 16-Aug-2016

**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**REPEAT OBSERVATION:** 9/2/16 improved today.

The Dish machine and cook line are not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues.

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 21-Oct-2016

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

**Comments**

Salad prep top has been replaced.

Effective cleaning continues to be a problem.

Reinspection in one week. Fee applies.

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,

Person in Charge



**Devin Harter**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PERKINS RESTAURANT & BAKERY #1044	Facility Type Restaurant
Facility ID # HSAT-7QWBAB	Facility Telephone # 608 785-0982
Facility Address 1411 ROSE ST LA CROSSE, WI 54603	
Licensee Name PERKINS & MARIE CALLENDER'S LLC	Licensee Address 6075 POPLAR AVE STE 100 MEMPHIS, TN 38119 -4709

<b>Inspection Information</b>		
Inspection Type Re-inspection 2	Inspection Date 10/28/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
South cook line Salad prep top North cook line prep top Condiment wells walk in cooler	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine wiping buckets (3) 3C sink	chemical chemical chemical		100		Chlorine	

<b>Certified Manager</b>		
Name MURPHY S BOCKORNY	Certificate # MMAH-ABMKFP	Certificate Expiration 7/22/2020

**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.

<b>Observed Violations</b>
Total # 0

**Corrected Hazards**

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

**Total # 5****3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

**OBSERVATION:** 10/21/16 condiment temperatures at 47 and 44 degrees.

9/2/16 Temperatures are much better, see chart. Salad prep top and North lower prep top not in use.

Food items in sald prep, condiment well, north cook line and produce walk in are cold held at 54, 53, 58, 55, 50, 54, 44°F.

8/23/16 Salad prep 55/46, North cook line down, South cook line 51/38, Pancake batter 51, Condiment wells 49/46.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 16-Aug-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 atime 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 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).

**4-601.11 (A) - FOOD CONTACT SURFACES - SOILED**

This is a priority foundation item

**OBSERVATION:** Stacked dishes are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 21-Oct-2016

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

**4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN**

This is a core item

**OBSERVATION:** Non-food contact surfaces of cook line are soiled with dried food and oil.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 16-Aug-2016

**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** 9/2/16 improved today.

The Dish machine and cook line are not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues.

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**4-901.11 - UTENSILS, EQUIPMENT AND LINENS - AIR-DRYING REQUIRED**

This is a core item

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 21-Oct-2016

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

**Comments**

Much improved, continue focus on dish area and maintaining facility.

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



**Nick Hotchkiss**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**