



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PIGGYS ON FRONT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXEXM</b>	Facility Telephone # <b>608 784-4877</b>
Facility Address <b>501 FRONT STREET SOUTH LA CROSSE , WI 54601</b>	
Licensee Name <b>R &amp; R RESTAURANTS INC</b>	Licensee Address <b>CHRIS RODERIQUE 501 FRONT STREET SOUTH LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>12/16/2015</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in cooler (2nd floor)	33
wlak-in cooler (beer)	32
walk-in freezer	2
reach-in coolers	32, 43, 37, 36, 37, 35, 34, 36, 37,
drawer coolers	34
reach-in freezers	38, 39, 34, 34, 38, 37, 34
prep top coolers	3, -3, 18, 5
	41, 34, 34, 50, 38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Beef tips	200
Smoked chicken (cold hold)	40
Chicken noodle soup (re-heat)	188

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
main kitchen dish machine	chemical		50	Chlorine	
2nd floor dish machine	chemical		NSU	Chlorine	
main bar glass washer	chemical		50	Chlorine	
2nd floor glass washer	chemical		100	Chlorine	
wiping bucket	chemical		>400+	Quaternary ammonium	

<b>Certified Manager</b>		
Name <b>CHRIS M RODERIQUE</b>	Certificate # <b>DOGD-8LA9U9</b>	Certificate Expiration <b>11/13/2016</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 # 4**

**Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**OBSERVATION:** Salad prep cooler is not sufficient in capacity to hold foods at or below 41F.

**CORRECTIVE ACTION(S):** Provide equipment in sufficient capacity to hold food at proper temperature.

Reduce food inventory or provide additional approved equipment. Correct By: 16-Dec-2015

**CODE CITATION:** 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A Quaternary ammonium test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 21-Dec-2015

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a core item

**OBSERVATION:** Non-food contact surfaces of upstairs microwave and shelves in the front bar cooler are soiled with debris.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 21-Dec-2015

**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.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION:** Quaternary ammonium is not being used according to manufacturer's use directions. Lower quat concentration to between 200-400 ppm.

**CORRECTIVE ACTION(S):** Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 21-Dec-2015

**CODE CITATION:** 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

**Comments**

- Menu review and risk assessment conducted.
- Ensure that no potentially hazardous food is stored in a non-NSF certified cooler (upstairs bar).
- Ensure that employees personal drinking containers are properly stored (upstairs dish room).
- Provide a proper air-gap for all prep sinks.
- Discussed a stand-up paper towel holder for the main cook line handwashing station

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, 12/21/2015

Person in Charge



Sanitarian



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



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Licensee Name <b>R &amp; R RESTAURANTS INC</b>	Licensee Address <b>CHRIS RODERIQUE 501 FRONT STREET SOUTH LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>12/21/2015</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	
walk-in cooler (2nd floor)	
wlak-in cooler (beer)	
walk-in freezer	
reach-in coolers	
drawer coolers	
reach-in freezers	
prep top coolers	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
main kitchen dish machine	chemical				
2nd floor dish machine	chemical				
main bar glass washer	chemical				
2nd floor glass washer					
wiping bucket					

<b>Certified Manager</b>		
Name <b>CHRIS M RODERIQUE</b>	Certificate # <b>DOGD-8LA9U9</b>	Certificate Expiration <b>11/13/2016</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 # 1**

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

This is a core item

**REPEAT OBSERVATION:** Non-food contact surfaces of upstairs microwave and shelves in the front bar cooler are soiled with debris.

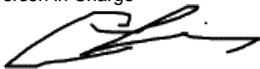
**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 21-Dec-2015

**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.

**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.

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