



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PIZZA DOCTORS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWFLX</b>	Facility Telephone # <b>608 784-0450</b>
Facility Address <b>624 KING ST LA CROSSE, WI 54601</b>	
Licensee Name <b>LAPAT INC</b>	Licensee Address <b>624 KING ST LA CROSSE, WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/13/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	39
reach-in cooler	38
prep top cooler	35
reach-in freezer	1

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
taco meat (reheat)	206
soup (reheat)	187
cut melon (cold hold) salad bar	40
cut cucumber (cold hold) salad bar	39
soup (hot hold)	168

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100	Chlorine	
wiping bucket	chemical		0	Quaternary	
wiping bucket (fixed)			300	ammonium Quaternary ammonium	

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>CINDY L GREENGRASS</b>	<b>KBRN-8X6R4J</b>	<b>6/26/2017</b>
<b>LYNNE M GREENE</b>	<b>DOGD-9DYAKJ</b>	<b>9/12/2020</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 - 13 - Food separated and protected**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat potatoes stored under raw shell eggs in the walk in cooler.

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Food is subject to potential contamination by plastic wrap that is being stored on the ground.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Store plastic wrap off the floor.

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

**Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

**OBSERVATION:** Significant food preparation is occurring without the use of a food preparation sink or food preparation is occurring below the flood level rim of a sink compartment.

**CORRECTIVE ACTION(S):** A food preparation sink shall be provided for significant food preparation or in instances where food preparation is occurring below the flood level rim of a sink compartment such as thawing or vegetable washing. Correct By: 30-Jun-2016

**CODE CITATION:** 4-301.16 Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if FOOD items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4-205.11, 5-202.13, and 5-402.11.

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

This is a priority foundation item

**OBSERVATION:** Both Chlorine, and Quat test kits are 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: 20-Jan-2016

**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:** Food-contact surfaces of walk in cooler, and it shelves have encrusted soil accumulations.

**CORRECTIVE ACTION(S):** Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 20-Jan-2016

**CODE CITATION:** 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

**Comments**

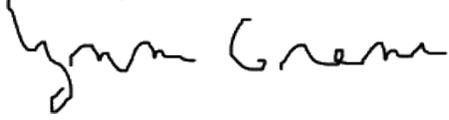
Menu review and risk assessment conducted.

Discussed using a refrigerated salad bar instead of ice as the coolant, or can continue to use ice as a coolant if they switch to using Time as a Public Health Control Plan. Contact Aron Newberry, 785-9730, with any questions.

Train all staff how to properly fill and test a wiping bucket.

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



**lynne greene**

Sanitarian



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