



Foodservice Establishment Inspection Report

Establishment Information					
Facility Name PIZZA KING OF LA CROSSE		Facility Type Restaurant			
Facility ID # HSAT-7QXBR6		Facility Telephone # 608 788-1926			
Facility Address 2929 SOUTH AVE LA CROSSE , WI 54601					
Licensee Name T L MACH INC		Licensee Address 2929 SOUTH AVE LA CROSSE , WI 54601			

Inspection Information		
Inspection Type Routine	Inspection Date 01/25/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in freezer	-16
reach-in coolers	33,36,33
prep top coolers	35,33
reach-in freezer	24

Food Temperatures	
Description	Temperature (Fahrenheit)
pizza sauce (cold hold)	39
mushrooms (cold hold)	37
Sour cream	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	chemical		NSU	Chlorine	
wiping bucket	chemical		200+	Chlorine	
wiping bucket fixed			150	Chlorine	

Certified Manager		
Name JAMES B RADY	Certificate # DOGD-8V3N3Z	Certificate Expiration 08/20/2017

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 # 3

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

OBSERVATION: There is no State of Wisconsin food manager's certificate posted in the food establishment.

CORRECTIVE ACTION(S): Provide & post an original State of Wisconsin food manager's certificate. Correct By: 01-Feb-2016

CODE CITATION: 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

Good Retail Practices - 34 - Thermometers provided and accurate

This is a priority foundation item

OBSERVATION: No thermometer is present for monitoring temperatures in thin mass foods.

CORRECTIVE ACTION(S): Provide a thermometer capable of taking temperatures in thin mass food items. Correct By: 01-Feb-2016

CODE CITATION: 4-302.12 (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. [Pf]

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

This is a priority foundation item

OBSERVATION: A chlorine 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: 01-Feb-2016

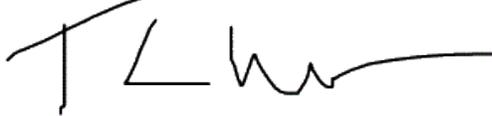
CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Comments

[Menu review and risk assessment conducted.](#)

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



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Sanitarian



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