



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name POLITO'S PIZZA	Facility Type Restaurant
Facility ID # BSAW-88DGEW	Facility Telephone # 608 789-5000
Facility Address 116 3RD ST LA CROSSE, WI 54601-3264	
Licensee Name POLITO, KEVIN	Licensee Address 4617 NICOLET AVE STEVENS POINT, WI 54481

Inspection Information		
Inspection Type Routine	Inspection Date February 01, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	37.5
Stand up freezer	8
Line refrigeration (top)	39
Under counter coolers	36.5, 39
Front cooler (bev)	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - sauce	41
Cook - chicken pizza	201

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		400	Quaternary ammonium	
Spray bottle	Chemical		200	Quaternary ammonium	

Certified Manager		
Name JEFF R ZARECKI	Certificate # KBRN-92PKKC	Certificate Expiration 11/12/2017

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
<p>Total # 7</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item OBSERVATION: Dough prepared in dough machine is subject to dust/dirt by storage of dirty brooms next to machine. CORRECTIVE ACTION(S): Remove brooms and place them in designated storage room. Store food in areas not exposed to splash, dust, or other contamination. Correct By: 01-Feb-2016 CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and</p> <p>Risk/Intervention - 22 - Time as a public health control: procedures and record This is a priority foundation item OBSERVATION: (CORRECTED DURING INSPECTION): Pizzas on counter using time as a public health control for 4-hours are not properly marked or identified with a discard time. CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 01-Feb-2016 CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours: (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P] (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf] (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]</p> <p>Good Retail Practices - 34 - Thermometers provided and accurate This is a core item REPEAT OBSERVATION: Thermometer missing in stand up cooler and under counter cooler. CORRECTIVE ACTION(S): Obtain thermometer and place thermometer so that it is located in the warmest part of the refrigeration unit. Correct By: 05-Feb-2016 CODE CITATION: 4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item OBSERVATION: (CORRECTED DURING INSPECTION): Pizza slicer is visibly soiled. Wash, rinse, and sanitize before use. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 01-Feb-2016 CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]</p> <p>Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned This is a core item</p>

OBSERVATION: Female bathroom is not provided with a covered waste receptacle.
CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 10-Feb-2016
CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at men's handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: Floors beneath coolers, under ovens noted with excess food debris, dirt, and refuse.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 10-Feb-2016

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

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. A re-inspection to assess your correction of these violations will be conducted on, or about, February 10, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



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Licensee Name POLITO, KEVIN	Licensee Address 4617 NICOLET AVE STEVENS POINT, WI 54481

Inspection Information		
Inspection Type Follow Up	Inspection Date February 10, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	
Stand up freezer	
Line refrigeration (top)	
Under counter coolers	
Front cooler (bev)	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical					
Spray bottle	Chemical					

Certified Manager		
Name JEFF R ZARECKI	Certificate # KBRN-92PKKC	Certificate Expiration 11/12/2017

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 # 0

Corrected Hazards

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

Total # 4

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

OBSERVATION: Floors beneath coolers, under ovens noted with excess food debris, dirt, and refuse.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 10-Feb-2016

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

5-501.17 - TOILET FACILITIES - RECEPTACLES - COVERED

This is a core item

OBSERVATION: Female bathroom is not provided with a covered waste receptacle.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 10-Feb-2016

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

3-305.11 (A) (2) - FOOD CONTAMINATION PREVENTED FROM PREMISE - NOT EXPOSED TO SPLASH AND DUST

This is a core item

OBSERVATION: Dough prepared in dough machine is subject to dust/dirt by storage of dirty brooms next to machine.

CORRECTIVE ACTION(S): Remove brooms and place them in designated storage room. Store food in areas not exposed to splash, dust, or other contamination. Correct By: 01-Feb-2016

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and

4-204.112 (A) - THERMOMETERS - FUNCTIONALITY - WARMEST PART OF UNIT

This is a core item

OBSERVATION: Thermometer missing in stand up cooler and under counter cooler.

CORRECTIVE ACTION(S): Obtain thermometer and place thermometer so that it is located in the warmest part of the refrigeration unit. Correct By: 05-Feb-2016

CODE CITATION: 4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

Comments

1. All violations corrected from routine inspection.
2. Time as Control plan being followed at time of followup.

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

Dee Zucchi

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