



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ROCKY ROCOCO RESTAURANT - STATE RD 16	Facility Type Restaurant
Facility ID # HSAT-7QWFME	Facility Telephone # 608 878-9934
Facility Address 3800 STATE ROAD 16 - FC6 LA CROSSE, WI 54601	
Licensee Name QUALITY PIZZA INC	Licensee Address 330 S WHITNEY WAY STE 100 MADISON, WI 53705

Inspection Information		
Inspection Type Routine	Inspection Date October 26, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 41, 41.5, 41
Freezer	21
Pizza prep - top	39
Stand up cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Cook - sausage on pizza	156
Cooling - rice - 5.25 hrs	62
HH - meat sauce	156
HH - rice	180
HH - chicken	175
Cooling - rice - 5.75 hrs	41.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink wiping bucket (front)	Chemical chemical		300 300	Quaternary ammonium Quaternary ammonium		

Certified Manager

Name DILLON L EDDINGSAAS	Certificate # CJEY-A3KRDK	Certificate Expiration 7/22/2020
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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 - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

OBSERVATION: Employee observed handling rice] with bare hands.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: Food items (pizza slices, breadsticks) 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. PIC stated they are tossed every 30 mins, no plan on site. Correct By: 26-Oct-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]

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

This is a priority item

OBSERVATION: Prep surfaces used with potentially hazardous food (temperature controlled for safety) not cleaned after 4-hours per conversation with PIC. PIC stated they are cleaned and sanitized at night.

CORRECTIVE ACTION(S): Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 26-Oct-2016

CODE CITATION: 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

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

This is a core item

OBSERVATION: The ice machine is not cleaned on a frequent basis. Accumulation of slime/mold on top edge. PIC stated machine is not in working order.

Clean non-food contact surfaces of mobile shelves/carts. Accumulation of dirt noted on bottom shelves.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Repair ice machine or remove from premises. Correct By: 02-Nov-2016 Correct By: 02-Nov-2016

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

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at handwashing sink. Sign left to be placed on wall.

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.

Comments

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.
3. Discussed cooling parameters.

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



Sanitarian



Nicole Frankfourth
(608) 785-9731