



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ROCKY ROCCO AT WALZ CRAFT	Facility Type Restaurant
Facility ID # ASTS-9XSQHP	Facility Telephone # 608
Facility Address 2600 HEMSTOCK ST LA CROSSE , WI 54603	
Licensee Name QUALITY PIZZA INC	Licensee Address 330 S WHITNEY WAY STE 100 MADISON , WI 53705

Inspection Information		
Inspection Type Routine	Inspection Date 01/03/2017	Total Time Spent

Food Temperatures	
Description	Temperature (Fahrenheit)
Pizza in hot box	145, 149

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 # 4</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized</p> <p>This is a priority item</p> <p>OBSERVATION: No sanitizer available.</p> <p>CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.</p> <p>CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]</p> <p>(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]</p> <table border="1"> <thead> <tr> <th>Concentration</th> <th>Range</th> <th>Minimum Temperature mg/L</th> </tr> </thead> <tbody> <tr> <td>pH 10 or less <td>°C (°F)</td> <td>pH 8 or less °C (°F)</td> </td></tr> </tbody> </table> <hr/> <p>25-49 49 (120) 49 (120) 50-99 38 (100) 24 (75) 100 13 (55) 13 (55)</p> <p>(B) An iodine solution shall have a:</p> <ol style="list-style-type: none"> (1) Minimum temperature of 20°C (68°F), [P] (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and (3) Concentration between 12.5 mg/L and 25 mg/L; [P] <p>(C) A quaternary ammonium compound solution shall: [P]</p> <ol style="list-style-type: none"> (1) Have a minimum temperature of 24°C (75°F), [P] (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and 	Concentration	Range	Minimum Temperature mg/L	pH 10 or less <td>°C (°F)</td> <td>pH 8 or less °C (°F)</td>	°C (°F)	pH 8 or less °C (°F)
Concentration	Range	Minimum Temperature mg/L				
pH 10 or less <td>°C (°F)</td> <td>pH 8 or less °C (°F)</td>	°C (°F)	pH 8 or less °C (°F)				

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 03-Jan-2017

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 03-Jan-2017

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

OBSERVATION: No handwashing signage provided at service handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 03-Jan-2017

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

[Pizza delivered for walk up sale from the Valley View Mall store.](#)
[Follow-up inspection in one week.](#)

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

alysha Hastings

Doug Schaefer
(608) 785-9679