



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ROOSTER ANDYS CATERING	Facility Type Restaurant
Facility ID # BHEP-8B3NCG	Facility Telephone # 608 782-6399
Facility Address 3100 KINNEY COULEE RD S ONALASKA, WI 54650	
Licensee Name ROOSTER ANDYS CATERING	Licensee Address 600 COPELAND AVE LA CROSSE, WI 54603-2955

Inspection Information		
Inspection Type Routine	Inspection Date December 23, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - soup	170

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 # 1</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment. CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 23-Mar-2016 CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of</p>

OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Comments

1. Leftovers are discarded after service ~ 11-1PM. Time as Control is used for items.
2. Menu: swedish meatballs over noodle with breadstick - chicken salad croissant - chicken bacon ranch wrap
Beer cheese soup, pasta salad
3. CFM needed on site

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
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