

LA CROSSE COUNTY
HEALTH DEPARTMENT
Environmental Health Division



STATE OF WISCONSIN
Bureau of Environmental and
Occupational Health
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUBWAY #5585 - 1205 LA CROSSE ST	Facility Type Restaurant
Facility ID # BSAW-86QJ4X	Facility Telephone # 608 784-0090
Facility Address 1205 LA CROSSE LA CROSSE, WI 54601	
Licensee Name ROTTINGHAUS CO INC	Licensee Address PO BOX 356 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date October 30, 2014	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 39, 37
Freezer	-3

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding - meatballs	141
Cold holding - veggie prep	38, 40, 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		NSU		
Sanitizer bottle	Chemical				

Certified Manager		
Name STACY L KOWALSKI	Certificate # DOGD-92KBCB	Certificate Expiration 02/12/2018

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 # 2

Good Retail Practices - 33 - Approved thawing methods used

REPEAT OBSERVATION: Bags of chicken were found thawing on top of boxes at room temperature. Temps 55, 57.

CORRECTIVE ACTION(S): Bring large bags of chicken from freezer to walkin cooler earlier so chicken has time to properly thaw. Correct By: 30-Oct-2014

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

- (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or
- (B) Completely submerged under running water:
 - (1) At a water temperature of 21°C (70°F) or below,
 - (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
 - (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
 - (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:
 - (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or
 - (b) The time it takes under refrigeration to lower the FOOD temperature to 5°C(41°F);
- (C) As part of a cooking process if the FOOD that is frozen is:
 - (1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or
 - (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or
- (D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

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

OBSERVATION: The floor in walk in cooler was noted with large accumulation of dirt, dust, and food debris across floor.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 14-Nov-2014

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

- 1. Menu review and risk assessment conducted.
- 2. Clean fans in walk in cooler - dust/dirt encrusted in fan blades.

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, November 14, 2014

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731

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Facility Address 1205 LA CROSSE LA CROSSE, WI 54601	
Licensee Name ROTTINGHAUS CO INC	Licensee Address PO BOX 356 ONALASKA, WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date November 24, 2014	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration Freezer	

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken - Thawing	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical				
Sanitizer bottle	Chemical				

Certified Manager		
Name STACY L KOWALSKI	Certificate # DOGD-92KBCB	Certificate Expiration 02/12/2018

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

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

Total # 2

3-501.13 - THAWING

This is a core item

OBSERVATION: Bags of chicken were found thawing on top of boxes at room temperature. Temps 55, 57.

CORRECTIVE ACTION(S): Bring large bags of chicken from freezer to walkin cooler earlier so chicken has time to properly thaw. Correct By: 30-Oct-2014

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), formore than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C(41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

OBSERVATION: The floor in walk in cooler was noted with large accumulation of dirt, dust, and food debris across floor.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 14-Nov-2014

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

1. Chicken found thawing in walk in cooler. Ensure this practice is kept up.
- 2.Walk in floor cleaned.

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