



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUBWAY #58349	Facility Type Restaurant
Facility ID # ASTS-93RNPC	Facility Telephone # 608 786-3036
Facility Address 83 BUOL RD WEST SALEM, WI 54669	
Licensee Name ROTTINGHAUS CO INC	Licensee Address PO BOX 356 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 05/13/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in freezer	-5
reach-in cooler	34
prep top cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
sliced tomatoes (prep top)	38
chicken breasts (prep top)	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3	chemical	-	100	Super San	QA	
compartment sink	chemical	-	300	Super San	QA	
3	chemical	-	150	Super San	QA	
compartment sink	chemical	-	300	Super San	QA	
(corrected)						
spray bottle						
spray bottle						
(corrected)						

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

Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Drinking cup was observed on food preparation sink.

CORRECTIVE ACTION(S): Store and use employee beverage containers in areas separate from food and food contact surfaces to prevent contamination of food. Correct By: 13-May-2016

CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The Super San in the 3 compartment sink and spray bottle is not being used according to EPA registered label use instructions and is at 100-150 PPM.

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. Concentration corrected to 300 PPM from dispenser. Test concentration frequently and change out sinks more often. Correct By: 13-May-2016

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]

(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]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

- (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]

(C) A quaternary ammonium compound solution shall: [P]

- (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
- (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]

Comments

Contact Sam (785-9732) with questions. Risk assessment and menu review conducted at inspection. Research options for hand wash sink in utensil washing area and address the excessive hot water issue. Provide a Certified Food Manager within 90 days (August 1, 2016).

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



Lily Stoker

Sanitarian



Samuel Welch
(608) 785-9732