



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SUBWAY - ROSE ST	Facility Type Restaurant
Facility ID # HSAT-7QXC9W	Facility Telephone # 608 782-0100
Facility Address 1549 ROSE ST LA CROSSE , WI 54603	
Licensee Name ROTTINGHAUS CO INC	Licensee Address 1549 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 06/30/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	44, 39, 46, 44

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical		350		QA	

Certified Manager		
Name LISA M LATSHAW	Certificate # DROS-8RQHZP	Certificate Expiration 01/22/2017

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Chicken and green peppers in the walk in held at 44, chicken in 2 door reach in held at 46 and tomatos in right prep top held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 30-Jun-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for atime specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored inrefrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments

[Follow up 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.

A re-inspection to assess your correction of these violations will be conducted on, or about,

Person in Charge

Sanitarian

Doug Schaefer
(608) 785-9679



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Licensee Name ROTTINGHAUS CO INC	Licensee Address 1549 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Follow Up	Inspection Date 07/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	46, 42, 41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical					

Certified Manager		
Name LISA M LATSHAW	Certificate # DROS-8RQHZP	Certificate Expiration 01/22/2017

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Chicken and green peppers in the walk in held at 44, chicken in 2 door reach in held at 46 and tomatos in right prep top held at 44°F.

7/7/16 Turkey in 2 door reach in at 46 degrees.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 30-Jun-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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Comments

[Reinspection in one week, fee applies.](#)

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Licensee Name ROTTINGHAUS CO INC	Licensee Address 1549 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Re-inspection	Inspection Date 07/15/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	42, 41, 40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical					

Certified Manager		
Name LISA M LATSHAW	Certificate # DROS-8RQHZP	Certificate Expiration 01/22/2017

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 # 0

Corrected Hazards

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

Total # 1

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

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