



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name DOMINOS PIZZA - STATE ST	Facility Type Restaurant
Facility ID # HSAT-7QWF6S	Facility Telephone # 608 788-3030
Facility Address 2402 STATE RD LA CROSSE , WI 54601	
Licensee Name BURTON ENTERPRISES INC	Licensee Address 4033 BEVERLY DR ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date April 4, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	35
prep cooler	37
reach in cooler	49
under counter cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Ham CH-reach in	47
Beef CH-reach in	47.5
sausage CH- reach in	48
pepperoni	37.5
Chicken wing	41
pineapple	41
peppers	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	chemical		200	QA	
Spray bottle	chemical		300	QA	

Certified Manager		
Name	Certificate #	Certificate Expiration
ERIK J BURTON	DOGD-9FWANL	4/1/2019
RYAN M BURTON	KBRN-9M3K8N	4/7/2019

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

OBSERVATION: Foods in Delfield reach in cooler is cold held at 47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 04-Apr-2019

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 a time 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 in refrigerated 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:

Discussed employee health

Discussed missing tile in one corner of kitchen

Discussed pest control

CFM Dean is servsafe certified until 2022

Nicole was here

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



Dean Melvin Hanson



Amanda Ramos
(608) 785-9771