



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>JERSEY MIKE'S SUBS</b>	Facility Type <b>Mobile Restaurant</b>
Facility ID # <b>MWAS-BFAHY9</b>	Facility Telephone # <b>651 334-5110</b>
Facility Address <b>1200 COUNTY ROAD PH ONALASKA , WI 54650</b>	
Licensee Name <b>PALMER FOODS LLC</b>	Licensee Address <b>5308 BALD EAGLE BLVD EAST WHITE BEAR LAKE , MN 55110</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>September 9, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Coffin Cooler	31
Walk in FR	FN
Walk in Cooler	38
prep top back room	38
main prep top	40
Meat display	41
Hot sub unit	36/32
Pepsi cooler	39
Pepsi cooler mini	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Pickles, CH back prep top	38
Sliced tomato, CH back prep top	43
Cherry Pepper relish, CH back prep	36
Pickles, CH main prep	39
Chicken, CT	180

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment sink	Chemical		300		QA
Sani bucket	Chemical		300		QA
Sani bucket 2	Chemical		300		QA
Sani bucket 3	Chemical		300		QA

**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 # 4

### Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sliced tomato in back room prep top is cold held at 43°F. Tomatoes were put back into walk in.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 09-Sep-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).

### Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clean utensils are being stored or stacked without being air-dried. Corrected by unstacking and spreading out.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 09-Sep-2019

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

### Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be blocked by a sani bucket during inspection and is unavailable for proper handwashing. Bucket was moved to correct.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 09-Sep-2019

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

### Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Current license is not posted in establishment. This was corrected after permit was found via email, printed, and posted.

**CORRECTIVE ACTION(S):** Post license in public view. Correct By: 09-Sep-2019

**CODE CITATION:** ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

## Comments:

CFM: Victoria Roseknow exp. 2/11/2022

Niel Edgar Starks exp. 3/13/21

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



**Niel Starks**



**Amanda Ramos**  
**(608) 785-9771**