



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JIM DANDY'S	Facility Type Mobile Service Base
Facility ID # HSAT-7QXPS7	Facility Telephone # 608 783-4483
Facility Address N3482 STATE ROAD 16 LA CROSSE , WI 54601	
Licensee Name JIM SLABACK	Licensee Address N3482 STATE ROAD 16 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 12, 2019	Total Time Spent

Equipment Temperatures	
Description reach-in cooler	Temperature (Fahrenheit) 48
reach-in cooler (corrected)	41

Food Temperatures	
Description lemon juice (reach-in cooler) - discarded	Temperature (Fahrenheit) 46

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical	-	200	Steramine	quaternary ammonium

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Lemon juice in reach-in cooler is cold held at 46°F. The cooler was holding 48°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. The lemon juice (sole potentially hazardous food in reach-in cooler) was discarded at inspection. Cooler has been adjusted and has independent thermometers. Correct By: 12-Jun-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 - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Unused equipment (coolers, popcorn machine, hot dog warmer, ect.) are located in the trailer. Also, unused flavorings and colorings are present.

CORRECTIVE ACTION(S): Items that are unnecessary to the operation of the food establishment shall be removed from the premise. Correct By: 19-Jun-2019

CODE CITATION: 6-501.114 The PREMISES shall be free of:

(A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.

Comments:

Food service activities reduced to preparing shelf-stable candies and confections. Contact Sam (785-9732) when corrected or with questions.

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



Jim Slaback



**Samuel Welch
(608) 785-9732**