



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>JIMMY JOHNS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BHEP-7YELB8</b>	Facility Telephone # <b>262 857-9177</b>
Facility Address <b>1420 LOSEY BLVD S LA CROSSE , WI 54601-6102</b>	
Licensee Name <b>FAWVER &amp; CO INC</b>	Licensee Address <b>140 FAIRBROOK DR WAUNAKEE , WI 53597</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>April 11, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>walk-in cooler prep top cooler 1 and 2</b>	Temperature (Fahrenheit) <b>36 36/41</b>

<b>Food Temperatures</b>	
Description <b>CH Pickles in prep top Tuna in walk in cooler</b>	Temperature (Fahrenheit) <b>36 40</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		100		Chlorine
Wiping bucket	chemical		0		Chlorine
wiping bucket (fixed)	chemical		100		chlorine

**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.

<b>Observed Violations</b>
<p><b>Total # 5</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no approved certified food manager for this establishment. <b>CORRECTIVE ACTION(S):</b> Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSafe or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 11-Jul-2019 <b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.</p>

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

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

This is a priority item

**OBSERVATION:** The chlorine sanitizer bucket is not being used according to EPA registered label use instructions and is at 0 PPM. Was changed to 100 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.

**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]

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

This is a core item

**OBSERVATION:** Clean food containers are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food.

**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:** Handwashing sink observed to be filled with oven mits and plastic jug during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 11-Apr-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]

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sanitizer spray bottles in back storage are is stored above oregano, oil, and vinegar.

**CORRECTIVE ACTION(S):** Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning. Correct By: 11-Apr-2019

**CODE CITATION:** 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

**Comments:**

Discussed having lids for employee drinks

Discussed employee health

Send time as a public health plan to management

Aron 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



**David Roraff**



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