



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JIMMY JOHNS - PEARL ST	Facility Type Restaurant
Facility ID # HSAT-7QX6M8	Facility Telephone # 608 784-4142
Facility Address 312 PEARL ST LA CROSSE , WI 54601	
Licensee Name FAWVER & CO INC	Licensee Address 140 FAIRBROOK DR WAUNAKEE , WI 53597

Inspection Information		
Inspection Type Routine	Inspection Date July 26, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	33
prep top coolers	38/36/30
reach in cooler	35
walk in freezer	FN

Food Temperatures	
Description	Temperature (Fahrenheit)
pickles, CH prep top	39
tomatoes, CH prep top	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
spray bottle	chemical		100		Chlorine
wiping bucket	chemical		0		Chlorine
wiping bucket	chemical		150		Chlorine
corrected					

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 # 3

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice is subject to potential contamination by boxes/buckets stored on top of machine.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 26-Jul-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a core item

REPEAT OBSERVATION: Clean utensils 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 - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Chlorine sanitizer solution is not being used according to manufacturer's use directions and is at 0 ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 26-Jul-2019

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

Discussed employee health

Discussed fly control

CFM: Jameson Oshasky 8/18/21

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



Christian Ostrander



Amanda Ramos
(608) 785-9771