



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name LINDYS SUBS & SALADS - MAIN ST | Facility Type Restaurant |
| Facility ID # HSAT-7QXEPL | Facility Telephone # 608 878-7200 |
| Facility Address 221 MAIN ST LA CROSSE, WI 54601 | |
| Licensee Name LINDYS SUBS OF LA CROSSE INC | Licensee Address 221 MAIN ST LA CROSSE, WI 54601 |

| Inspection Information | | |
|-------------------------------|------------------------------------|------------------|
| Inspection Type Routine | Inspection Date October 4, 2017 | Total Time Spent |

| Equipment Temperatures | |
|----------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep cooler - front | 38.5, 41, 40 |
| Freezer | 0 |
| Under counter cooler - left side | 40 |
| Prep cooler - back wall | 45 |
| Walk in cooler | 38 |
| Back prep cooler | 40 |
| Salad cooler | 40 |

| Food Temperatures | |
|---|--------------------------|
| Description | Temperature (Fahrenheit) |
| Cold hold - hard boiled eggs - prep cooler | 44.5 COS 41 |
| Hot hold - beef brisket | 150 |
| HH - pulled pork | 192 |
| HH - meatballs | 170 |
| HH - soup | 180, 165 |
| Cold hold - tomatoes - front prep | 40 |
| Cold hold - turkey lunch meat - prep cooler | 41 |
| Cold hold - dressing - back prep cooler | 41 |
| Cold hold - milk - pepsi retail cooler | 38 |
| Cold hold - soup - walk in cooler | 38.5 |
| Cold hold - spinach - prep cooler | 41 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| | | | | | | |

| | | | | | | |
|-------------------------|----------------------|--|------------|------------------------------------|--|--|
| 4C sink Spray bottle | chemical Chemical | | NSU 400 | Chlorine Quaternary ammonium | | |
|-------------------------|----------------------|--|------------|------------------------------------|--|--|

Certified Manager

| | | |
|------------------------|------------------------------|-------------------------------------|
| Name MICHAEL S WOLF | Certificate # DOGD-9RDAH5 | Certificate Expiration 2/14/2020 |
|------------------------|------------------------------|-------------------------------------|

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

Good Retail Practices - 38 - Personal cleanliness

This is a core item

REPEAT OBSERVATION: Employee noted working in front food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.).

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in back prep cooler are cold held at 44-46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 04-Oct-2017

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 - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The drying racks above the 4C sink are not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 14-Oct-2017

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected

This is a core item

OBSERVATION: There were small dead cockroaches present in the basement.

CORRECTIVE ACTION(S): Remove all dead pests frequently enough to prevent decomposition or attraction of other

pests. Correct By: 04-Oct-2017

CODE CITATION: 6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

Comments:

1. Menu review and risk assessment.
2. All items are precooked and ready to eat.
3. Discussed employee illness policy and exclusion.
4. Discussed date marking procedures.
5. Place a covered garbage can in men's restroom.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, October 11, 2017

Person in Charge

Sanitarian



Nicole Frankfourth
(608) 785-9731