



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name OLE'S PIZZA COMPANY	Facility Type Mobile Service Base
Facility ID # ASTS-AE8HYJ	Facility Telephone # 608 782-2202
Facility Address 1100 KANE ST LA CROSSE , WI 54603	
Licensee Name OLE'S PIZZA COMPANY LLC	Licensee Address 526 CALEDONIA ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 01/10/2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine			50		Chlorine	
3 C sink			200		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
<p>Total # 2</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a core item OBSERVATION: The 3 compartment sink is not cleaned at a frequency that prevents recontamination. Residue in basins noted. CORRECTIVE ACTION(S): Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. CODE CITATION: 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item OBSERVATION: Can opener is visibly soiled. Mixer is visibly soiled. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-Jan-2017 CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]</p>

Comments
Provide NSF certification for the mixer. If not NSF remove from facility.

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

Doug Schaefer
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