



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|---|
| Facility Name PAPA MURPHYS - LA CROSSE | Facility Type Small Potentially Hazardous |
| Facility ID # ASTS-8S5U9R | Facility Telephone # 608 793-1000 |
| Facility Address 1820 JACKSON ST LA CROSSE , WI 54601 | |
| Licensee Name PAPA MURPHYS OF MINN LLC | Licensee Address 1940 CENTRAL AVE MCKINLEYVILLE , CA 95519 |

| Inspection Information | | |
|-------------------------------|-------------------------------------|------------------|
| Inspection Type Routine | Inspection Date December 6, 2018 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| rear prep top | 35 |
| walk-in cooler | 36 |
| reach-in cooler | 42 |
| display cooler | 42 |
| front prep top | 38 |

| Food Temperatures | |
|--|--------------------------|
| Description | Temperature (Fahrenheit) |
| CH diced tomato back make table | 35 |
| CH diced green pepper front make table | 38 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 4 compartment sink | chemical | | 300 | QT | |
| wiping bucket | chemical | | 300 | QT | |

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 # 1

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Quaternary ammonium, and stainless steel cleaner in kitchen is stored over pizza holding cabinet.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items.

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: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments:

Provided a paper and PDF copy of 1-B, the Employee Health Reporting agreement. PIC has agreed to review with all current and future employees.

CFM-Bullard 10/10/21

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



Ciarra Bullard



Aron Newberry
(608) 785-9730