



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PIZZA KING OF LA CROSSE	Facility Type Restaurant
Facility ID # HSAT-7QXBR6	Facility Telephone # 608 788-1926
Facility Address 2929 SOUTH AVE LA CROSSE , WI 54601	
Licensee Name T L MACH INC	Licensee Address 2929 SOUTH AVE LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date May 2, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Prep top - pizza	36
Prep top - gyro	46
True 3 door	38
Pepsi cooler	33
Cheese cake cooler	FN
True 3 door near dish pit	38
Central counter cooler	45

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cut lettuce Recieve Temp	42
Marinara CH prep top - pizza	38.5
Turkey CH, prep top - gyro	45
Bleu Cheese, CH central counter cooler	46
Diced tomatoes CH, prep top - gyro	45

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	chemical		NSU		
wiping bucket	chemical		100		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**

**Total # 3**

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Diced tomatoes and turkey in gyro prep top and bleu cheese in central counter cooler is cold held at 45°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 02-May-2019

**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 - 51 - Toilet facilities: properly constructed, supplied and cleaned**

This is a core item

**OBSERVATION:** Female bathroom is not provided with a covered waste receptacle.

**CORRECTIVE ACTION(S):** Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 02-May-2019

**CODE CITATION:** 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** Lights located above dish pit/food receiving area are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 09-May-2019

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**Comments:**


Joint inspection with Aron

Risk assessment conducted

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



**Terry Mach**



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