



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>ROCKLAND STOP &amp; GO</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWSPX</b>	Facility Telephone # <b>608 486-2500</b>
Facility Address <b>104 N COMMERCIAL STREET N ROCKLAND , WI 54653</b>	
Licensee Name <b>ROCKLAND STOP &amp; GO INC</b>	Licensee Address <b>DEBRA HIGLEY P O BOX 5 ROCKLAND , WI 54653</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>November 25, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep cooler	41
Freezer	F
Walk in cooler	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hamburger CT	202

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical		50		chlorine

**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.

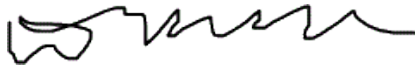
<b>Observed Violations</b>
<p><b>Total # 1</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Food is subject to potential contamination by condensate in walk in freezer. <b>CORRECTIVE ACTION(S):</b> Sort/discard foods and service freezer. <b>CODE CITATION:</b> 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.</p>

<b>Comments:</b>

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



**Debra Higley**



**Doug Schaefer**  
**(608) 785-9679**