



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ROCKY ROCOCO - CROSSING MEADOWS	Facility Type Restaurant
Facility ID # HSAT-7QXF8Y	Facility Telephone # 608 783-0300
Facility Address 1239 CROSSING MEADOWS DR ONALASKA, WI 54650	
Licensee Name QUALITY PIZZA INC	Licensee Address 6402 ODANA RD LOWER LEVEL MADISON, WI 53719

Inspection Information		
Inspection Type Routine	Inspection Date January 17, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer	F
salad bar	47
Coke	41
Delfield	40
Walk in cooler	41
Prep top	40
Walk in cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
HH pizza	145, 151
sauce	145
cottage cheese	47

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp machine	Chemical		100		chlorine
Sanitizer Bucket 1, 2	Chemical		350		QA
3 comp sink - kitchen	chemical		350		QA
Sanitizer spray bottle	Chemical				

Certified Manager		
Name JEFFREY K LIESKE	Certificate # DOGD-9RDB4K	Certificate Expiration 2/13/2020

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 # 2

Good Retail Practices - 38 - Personal cleanliness

This is a core item

REPEAT OBSERVATION: Employee noted working in 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.). Correct By: 10-Jan-2020

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: (CORRECTED DURING INSPECTION): Cottage cheese in salad bar is cold held at 47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Added ice during inspection.

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).

Comments:

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



Jeff Lieske



Doug Schaefer
(608) 785-9679