



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ROOSTER ANDY'S CATERING - MOBILE	Facility Type Mobile Restaurant
Facility ID # ASTS-9J9RD4	Facility Telephone # 608
Facility Address 600 COPELAND AVE LA CROSSE , WI 54603	
Licensee Name ROOSTER ANDYS CATERING	Licensee Address 600 COPELAND AVE LA CROSSE , WI 54603-2955

Inspection Information		
Inspection Type Routine	Inspection Date June 21, 2017	Total Time Spent

Equipment Temperatures	
Description Refrigeration	Temperature (Fahrenheit) 42

Food Temperatures	
Description	Temperature (Fahrenheit)
raw chicken	42
sauce by grill	91
sauce in cambro	144
chicken in cambro	145
beans in cambro not stirred	133-141
chicken CT	191

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Spray bottle			300		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 # 4

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

REPEAT OBSERVATION: Sauce out by grill held at 91]°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 21-Jun-2017

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 atime 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 inrefrigerated 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).

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: Hot water temperature at handwashing sink is at 78°F.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 21-Jun-2017

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly. Broken faucet, 78 degrees F and very low flow.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 23-Jun-2017

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

OBSERVATION: The hand sink system is not maintained in good repair. broken faucet and very low flow.

CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 23-Jun-2017

CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Comments:

[Contact this office for reinspection of hand sink before next event \(Friday\).](#)

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



Jedediah Wolmeldorf

Sanitarian



Doug Schaefer
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