



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name RUDYS DRIVE IN	Facility Type Restaurant
Facility ID # HSAT-7QX2E2	Facility Telephone # 608 782-2200
Facility Address 1004 LA CROSSE ST LA CROSSE , WI 54601	
Licensee Name RUDY GARY D	Licensee Address P O BOX 1351 LA CROSSE , WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date August 7, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - front true cooler	38
Freezer	0. 0. -11
Refrigeration - 4 door reach in	37
Refrigeration - front 3 door cooler	32
Refrigeration - prep cooler	39
Refrigeration - milk cooler - garage	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - tartar sauce - under counter cooler kitchen	41
Cold hold - tomatoes - stand up 4 door	41
Cold hold - pickles - prep cooler	36
CH - ice cream machines	36, 34, 33
Cold hold - ranch - true cooler	33
COld hold - hot dogs - outside cooler	40
Cold hold - cream - under counter 3 door	33

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Four compartment sink	Chemical		NSU	Chlorine	
Glass washer	Chemical		50, 50	Chlorine	
Glass dishwasher	Chemical		50	Chlorine	
3 compartment sink - kitchen	Chemical		10	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.

Observed Violations
Total # 5
Good Retail Practices - 38 - Personal cleanliness
This is a core item

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: 07-Aug-2018

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.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

REPEAT OBSERVATION: Wiping cloth used for wiping counters stored on counter in front area, on kitchen prep surfaces.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine in kitchen 3C sink is not being used according to EPA registered label use instructions and is a 10 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a core item

OBSERVATION: Lights located in basement are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 21-Aug-2018

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.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at front handwashing sink; at kitchen handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:


1. Any remodeling or change of owner will prompt a new designated handwash sink in kitchen.
2. Discussed employee illness policy, reheating, hand washing

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



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