



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SUBWAY - COMMERCE	Facility Type Restaurant
Facility ID # HSAT-7QX5U4	Facility Telephone # 608 786-2225
Facility Address 420 COMMERCE DR WEST SALEM , WI 54669	
Licensee Name ROTTINGHAUS CO INC	Licensee Address PO BOX 356 ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date November 25, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in freezer	FN
reach-in cooler	35/39
under counter cooler	39
prep top cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatball, HH	173
Cucumber, CH prep top	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		300		QA
sanitizer bucket	chemical		NSU		

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 - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 25-Nov-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

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

This is a core item

OBSERVATION: No handwashing signage provided at kitchen and prep line handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 25-Nov-2019

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:


[CFM: Eric Iliff 6/23/21](#)

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


eric iliff


Amanda Ramos
(608) 785-9771