



Foodservice Establishment Inspection Report

Establishment Information					
Facility Name SUBWAY SANDWICHES & SALADS - LOSEY BLVD		Facility Type Restaurant			
Facility ID # HSAT-7QX8GY		Facility Telephone # 608 787-0000			
Facility Address 1401 LOSEY BLVD S LA CROSSE , WI 54601					
Licensee Name ROTTINGHAUS CO INC		Licensee Address 1401 LOSEY BLVD S LA CROSSE , WI 54601			

Inspection Information		
Inspection Type Routine	Inspection Date 11/06/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	41.5
prep top	38
walk-in freezer	19
reach-in coolers	38
Soda cooler	33.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatball (hot hold)	135.5
Tuna salad (cold hold)	38
Jalapeno's	34.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment	chemical		400		Quaternary
sink	chemical		400		ammonium
wiping bucket	chemical				Quaternary
wiping buckets (2)					ammonium

Certified Manager		
Name	Certificate #	Certificate Expiration
JENNIFER L CHAPMAN	KBRN-93STF9	11/16/2017
TEROL S SWENSON	KBRN-9DNNZ3	6/11/2018

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 # 1

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): 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: 06-Nov-2015

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.

Comments

Menu review and risk assessment conducted.
Post copy of the on-site certified food manager's state certificate

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



Terol Swenson

Sanitarian



Aron Newberry
(608) 785-9730