



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name TACO JOHN'S	Facility Type Restaurant
Facility ID # HSAT-7QWW3K	Facility Telephone # 608 782-1980
Facility Address 1211 JACKSON ST LA CROSSE , WI 54601	
Licensee Name FENNIE JEFFREY O	Licensee Address 707 ROSE ST LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date December 6, 2018	Total Time Spent

<b>Equipment Temperatures</b>	
Description walk-in cooler	Temperature (Fahrenheit) 40
prep top cooler	39
under counter freezer	Frozen

<b>Food Temperatures</b>	
Description cold hold diced tomato on prep top	Temperature (Fahrenheit) 40
cold hold super hot sauce on customer self serve cold well	51
hot hold taco meat beef	178

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temp	passed	400	quaternary ammonium	
wiping bucket					

<b>Certified Manager</b>		
Name SHEILA M PAAR CANDACE LEIGH ROGERS	Certificate # DOGD-9RDC37 KBRN-9VSQJW	Certificate Expiration 2/13/2020 12/16/2019

**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 - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Working container of whole tomatoes are subject to potential contamination by being placed under the paper towel dispenser for the hand wash sink.

**CORRECTIVE ACTION(S):** Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 06-Dec-2018

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Super hot sauce, and all other customer self serve sauces and salsas in cold well is cold held at 51°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F The food was reportedly all from the walkin cooler and transferred to the line where it sat in a cold well that had not been turned on, allowing the product to warm to 51F.

**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:**

[Menu review and risk assessment conducted.](#)

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



Sheila Paar

Sanitarian



Aron Newberry  
(608) 785-9730