



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name T JOS	Facility Type Restaurant
Facility ID # HSAT-7QWAAH	Facility Telephone # 608 781-0775
Facility Address 1717 GEORGE ST LA CROSSE , WI 54603	
Licensee Name ORIGINAL T-JOS PIZZA INC (THE)	Licensee Address 1717 GEORGE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date May 29, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True	33
True	40
True	42
Igloo	42

Food Temperatures	
Description	Temperature (Fahrenheit)
mushrooms	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	chemical		nsu		chlorine

Certified Manager		
Name WILLIAM W PEDEN	Certificate # KBRN-9WWLLQ	Certificate Expiration 5/19/2020

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

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Sandwich meats in True has exceeded its date mark or is not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 29-May-2019

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floor, walls and ceiling in kitchen have accumulated food soil and dust..

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 29-May-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments:

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



William Peden

Sanitarian



Doug Schaefer
(608) 785-9679