



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FOURTEEN FOODS (DAIRY QUEEN)	Facility Type Restaurant
Facility ID # BSAW-888KH3	Facility Telephone # 608 796-1440
Facility Address 4200 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name FRAUENSHUH HOSPITALITY GROUP OF MN, LLC	Licensee Address 7101 W 78TH ST MINNEAPOLIS , MN 55439

Inspection Information		
Inspection Type Routine	Inspection Date 12/19/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in freezer	-8
flash freezer	-28
cake freezers (front)	-2
small prep cooler	33
2 door reach-in freezer	33
large prep cooler	33
front freezers	-6

Food Temperatures	
Description	Temperature (Fahrenheit)
hamburger cooked	176
sliced tomato	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink wiping buckets (2)	chemical chemical		NSU 300,300	Quaternary ammonium		

Certified Manager		
Name	Certificate #	Certificate Expiration
HOLLY J BJORGE	CJEY-9M5PYU	12/5/2018
DANYEL J BUNCAK	CJEY-AE3KKD	3/17/2021

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 - 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: 19-Dec-2016

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.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Milk in reach in cooler 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.

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]

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



holly bjorge

Sanitarian



Aron Newberry
(608) 785-9730