



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ADDIE CAKES LLC	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-A6MK6G	Facility Telephone # 608
Facility Address 313 MAIN ST LA CROSSE, WI 54601	
Licensee Name TOURVILLE, ADDIE	Licensee Address 313 MAIN ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date March 30, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up refrigerator	39.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink Dishwasher	Chemical Chemical		NSU 100	Quaternary ammonium Chlorine		

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
<p>Total # 1</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item OBSERVATION: A chlorine and quaternary ammonium test kit is not available for checking sanitizer concentrations. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 06-Apr-2016 CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]</p>

Comments

1. Menu review and risk assessment conducted.
2. Discussed using a Bare Hand Contact plan for toppings.
3. Discussed allergens
4. Future plans include adding room for decorating. Same food grade materials must be in place in this room.

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



Nicole Frankfourth
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