



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name B A BURRITO CO	Facility Type Restaurant
Facility ID # HSAT-7QWUT7	Facility Telephone # 608 785-2227
Facility Address 40 COPELAND AVE STE 104 LA CROSSE, WI 54603	
Licensee Name B A BURRITO CO LLC	Licensee Address 731 SHELLY LN ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date November 18, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 41, 39
Freezer	0

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - burrito line	170, 160, 160
Hot hold - back Therm	140, 145, 170

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		400	Quaternary ammonium	
Wiping buckets	Chemical		400	Quaternary ammonium	

Certified Manager		
Name TINA M BAKKEN	Certificate # DOGD-9KNA93	Certificate Expiration 8/11/2019

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 # 1

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Black bean pico in front cooler has exceeded its date mark (11/10). Food item was discarded.

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: 18-Nov-2015

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

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

2. [Discussed reheating procedures.](#)

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



Tina Bakken

Sanitarian



Nicole Frankfourth
(608) 785-9731