



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name CANTEEN VENDING	Facility Type Vending Machine
Facility ID # ASTS-94MST4	Facility Telephone # 608 788-8363
Facility Address 3172 BERLIN DR LA CROSSE, WI 54601	
Licensee Name CANTEEN VENDING	Licensee Address 3172 BERLIN DR LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date May 04, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich machines	

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 # 4</p> <p>Observed Violations - 02 - Machine Identification This is a priority foundation item OBSERVATION: The vending machine in McCloone, Trane building are missing current 2016 license sticker. CORRECTIVE ACTION(S): Provide a vending machine location record where each machine is identified as to serial number, permit number, location and primary vending purpose. Correct By: 18-May-2016 CODE CITATION: DHS 198.12(1) RECORD. (a) A vending machine location record shall be maintained on file at the operator's place of business within the state. That record shall include the following location information for each machine: 1. Post office address of the building; 2. The floor level in the building; and 3. The room or area on the floor. (b) The entry under each machine in the vending machine location record shall include the machine serial number and model number, the department's permit number, and a designation of the machine by primary vending purpose. Primary vending purposes are heated, refrigerated, beverages, food other than</p>

beverages, and a combination of any 2 of these. Vending Machine Location

Observed Violations - 04 - Vendor Products

This is a priority foundation item

OBSERVATION: String cheese found in vending machines 04880, 04879 is dated Apr 2016, Oct 2015.

CORRECTIVE ACTION(S): Discard all spoiled or adulterated food items. Correct By: 04-May-2016

CODE CITATION: DHS 198.14(2) WHOLESOMENESS. All foods offered for sale through vending machines, including beverages and ingredients, shall be clean and wholesome and free from spoilage and adulteration.

Observed Violations - 06 - Equipment Maintenance and Sanitizing

This is a priority foundation item

REPEAT OBSERVATION: Coffee vending machines - 04993, 04891, 04978, 04976 - noted with dirty and sticky coffee nozzles.

CORRECTIVE ACTION(S): Maintain vending machines in a clean and sanitary manner at all times. Correct By: 18-May-2016

CODE CITATION: DHS 19.16(1) MAINTENANCE. Vending machines and related equipment shall be maintained in a clean and sanitary condition and in good repair.

Observed Violations - 05 - Food Protection

This is a priority foundation item

OBSERVATION: Food items in vending machines 04881, 04879, 04876 are held at 42-45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 40°F. Correct By: 04-May-2016

CODE CITATION: DHS 198.15(3) FOOD TEMPERATURES. Potentially hazardous foods within a vending machine shall be maintained at a temperature not higher than 40°F. (4°C.), or a temperature not lower than 150°F. (66°C.). Canned foods are not potentially hazardous foods and for this reason are exempt from these temperature requirements. Frozen food shall be kept frozen at a temperature of 0°F. (-18°C.) or below except in vending machines with automatic defrosting in which the temperature shall not exceed 10°F. (-12°C.). Vending machines dispensing potentially hazardous foods shall be provided with adequate refrigeration or heating units and thermostatic controls which ensure that these food temperatures are maintained at all times. These vending machines shall also have controls which prevent the machine from vending the potentially hazardous food in the event of power failure or other condition which permits the food to attain a temperature above 45°F. (7°C.) or below 150°F. (66°C.), whichever is applicable, until serviced by the operator. These temperature maintenance requirements do not apply to the actual time required to fill or otherwise service the machine and for a maximum period of 30 minutes following completion of filling or servicing operations.

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

Sanitarian

**Nicole Frankfourth
(608) 785-9731**