



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CARIBOU COFFEE COMPANY	Facility Type Restaurant
Facility ID # BSAW-889GV2	Facility Telephone # 608 779-4172
Facility Address 1202 COUNTY ROAD PH #200 ONALASKA, WI 54650-8520	
Licensee Name CARIBOU COFFEE COMPANY #1131	Licensee Address 3900 LAKE BREEZE AVE N BROOKLYN CENTER, MN 55429

Inspection Information		
Inspection Type Routine	Inspection Date October 27, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer	27
Refrigeration	40, 40, 41.0, 40
Under counter barista cooler	47.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink Sanitizer Bucket	Chemical Chemical		400 400	Quaternary ammonium Quaternary ammonium		

Certified Manager		
Name JANICE M DRUMMOND	Certificate # DOGD-93JAZ4	Certificate Expiration 3/18/2018

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 # 3

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloth solution is dirty for front area and coffee machine.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris.
Correct By: 27-Oct-2016

CODE CITATION: 3-304.14 (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in under counter cooler - below coffee machine are cold held at 45-47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 27-Oct-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶¶ (B) and in ¶¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶¶ 3-401.11 (B) or reheated as specified in ¶¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶¶ 4-204.13 (E).

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at back handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 27-Oct-2016

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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. A re-inspection to assess your correction of these violations will be conducted on, or about, November 02, 2016

Person in Charge

Sanitarian



Nicole Frankfourth
(608) 785-9731



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Inspection Information		
Inspection Type Follow Up	Inspection Date November 02, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer Refrigeration Under counter barista cooler	41.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink Sanitizer Bucket	Chemical Chemical					

Certified Manager		
Name JANICE M DRUMMOND	Certificate # DOGD-93JAZ4	Certificate Expiration 3/18/2018

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-304.14 (D) - WIPING CLOTHS - USE LIMITATION - SANITIZING SOLUTIONS

This is a core item

OBSERVATION: Wiping cloth solution is dirty for front area and coffee machine.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris.

Correct By: 27-Oct-2016

CODE CITATION: 3-304.14 (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Food items in under counter cooler - below coffee machine are cold held at 45-47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 27-Oct-2016

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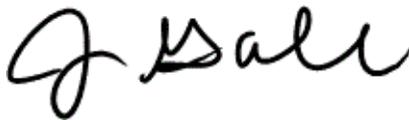
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Comments

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