



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name COOL BEANS COFFEE SHOP	Facility Type Large Potentially Hazardous
Facility ID # ASTS-AGKKN	Facility Telephone # 608 799-8320
Facility Address 1221 LA CROSSE ST LA CROSSE, WI 54601	
Licensee Name COOL BEANS LLC	Licensee Address 1221 LA CROSSE ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 9, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Front Silver King cooler	44
Front Bakery cooler	37.5
Back Sanyo Cooler	38.5, 39

Food Temperatures	
Description	Temperature (Fahrenheit)
CH - half & half	65

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink			400	Quaternary ammonium		

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 - 39 - Wiping cloths: properly used and stored This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth used for wiping counters stored

on counter below coffee machine.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Creams, milk in front Silver King cooler are cold held at 44F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 09-Feb-2017

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).

Comments

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy. NF will send formal policy.
3. Time as Public Health Control plan written on site for half & half on self-serve counter. Note to file: TPHC will be added.

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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