



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>CULVERS LA CROSSE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWN6Q</b>	Facility Telephone # <b>608 787-5050</b>
Facility Address <b>4101 MORMON COULEE COURT LA CROSSE , WI 54601</b>	
Licensee Name <b>BROX INC</b>	Licensee Address <b>PO BOX 10 LAKE DELTON , WI 53940</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>04/04/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in freezer	10
reach-in coolers	33,33
reach-in freezers	11
prep cooler	37

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold soup	140
hot old roast beef	178
cold hold raw burger	38
cold hold tuna	38
fried chicken	171
grilled chicken	185
hamburger	203

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical			Chlorine		
3 compartment sink (dispenser)	chemical			Quaternary ammonium		
wiping cloth buckets (4)	chemical			Quaternary ammonium		

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>DAVE R SATHER</b>	<b>KBRN-9ARLCF</b>	<b>6/18/2018</b>
<b>ANDREA J KNUTSON</b>	<b>DOGD-9D6S6P</b>	<b>1/20/2019</b>
<b>KAREN E OLIVER</b>	<b>DOGD-94HBEP</b>	<b>4/1/2018</b>

**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**

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** The food is stored on the floor in the Walk in freezer.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor.

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

**Comments**

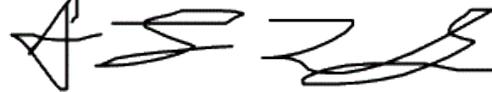
[Menu review and risk assessment conducted.](#)

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



**Aron Newberry**  
**(608) 785-9730**