



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name FESTIVAL FOODS - COPELAND	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S6N53	Facility Telephone # 608
Facility Address 30 COPELAND AVE LA CROSSE, WI 54603	
Licensee Name CARDINALFEST INC	Licensee Address 237 2ND AVE S ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date January 05, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Deli walk in cooler	36
Bakery walk-in cooler	33
Retail Bunkers	33, 37.5, 26, 33, 40, 40, 35, 26,
Bakery Freezer	35, 30, 38, 40, 31, 34
Dairy walkin	14
Meat coolers (walkin)	35
Deli coolers - display	33, 37
Meat coolers - display	36, 37
Produce walkin	37, 38
Produce bunkers	33
Natural section freezers	39.5, 41, 36, 35, 33, 34, 37, 32
Walk-in freezers	5
Retail freezers	-8, -8 25, 30

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - hot bar items (chx, taco meat)	160, 145, 150
Cold hold - cold bar items (cottage cheese, fruit, wings)	37, 40, 36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp (deli)	Heat	Passed (2x)			
High temp (bakery)	Heat	NSU			

Sanitizer Bucket - produce	Chemical		300	Quaternary ammonium
Sanitizer Bucket - deli	Chemical		NSU	Quaternary ammonium
3 comp sink - deli	Chemical		NSU	Quaternary ammonium
3 comp sink deli	Chemical		300	Quat
3 comp sink bakery				quat
San bucket - meat				quat

Certified Manager		
Name CODY C DEML	Certificate # KBRN-8S8SYQ	Certificate Expiration 2/9/2017

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.

<p>Observed Violations</p> <p>Total # 4</p> <p>Risk/Intervention - 12 - Required records available: shellfish stock tags, parasite destruction This is a priority foundation item OBSERVATION: The date when the last shellstock was sold from the container is not listed on the tag. CORRECTIVE ACTION(S): When the last shellstock is sold from the container the date of sale shall be recorded on the tag. Correct By: 05-Jan-2016 CODE CITATION: 3-203.12 (B) The date when the last SHELLSTOCK from the container is sold or served shall be recorded on the tag or label. [Pf]</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Ground meats (beef, pork) are stored stacked atop whole muscle meats in reduced meat retail bunker. Items were reorganized by cook temperatures. CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of decending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by: (2) Except when combined as ingredients, separating types of raw animal FOODS fromeach other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation,holding, and display by: (a) Using separate EQUIPMENT for each type, [P] or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of onetype with another is prevented, [P] and (c) Preparing each type of FOOD at different times or in separate areas; [P]</p> <p>Risk/Intervention - 21 - Proper date marking and disposition This is a priority item OBSERVATION: Large cuts of meat in deli are improperly date marked. Processed deli meats are date marked with 30 days of time until discarded. CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 05-Jan-2016 CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETYFOOD) prepared and held in a FOOD</p>

ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with

the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: Cooked rotisserie chickens using time as a public health control for 4-hours are not properly marked or identified with a discard time.

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 05-Jan-2016

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

Comments

- 1. Menu review and risk assessment conducted.
- 2. Discussed date marking of bulk meat products in deli coolers. Date may not exceed 7 days. Discussed date marking of hard/soft cheeses. Nicole will send information on both items to operator.
- 3. Facility uses time as control for rotisserie chickens in hot hold space. Time removed from hot hold MUST BE marked on container consistently. During inspection, no time stamp was available.
- 4. Discussed storage of reduced meat items in bunkers. Items must be stored by descending cook temperature (Example: ground meats may not be above whole muscle meats. Chicken may not be stored above, on top of beef, etc.)

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, January 12, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
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