



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name EINSTEIN BROS BAGELS AT FRANNY'S	Facility Type Restaurant
Facility ID # ASTS-8MHLTX	Facility Telephone # 608 796-3830
Facility Address 900 VITERBO DR LA CROSSE, WI 54601	
Licensee Name ARAMARK CORP	Licensee Address 900 VITERBO DR LA CROSSE, WI 54601

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date 11/11/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Undercounter cooler	41
Espresso back-up cooler	
Milk cooler	
Prep top cooler	
Display cooler	
Reach-in freezer	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cut melons cold hold	37
sliced tomatoes cold hold	41

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink wiping bucket(2)	chemical chemical					

<b>Certified Manager</b>		
Name MARY K SIMOTA	Certificate # DOGD-989A56	Certificate Expiration 08/13/2018

**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.

<b>Observed Violations</b>
Total # 0

**Corrected Hazards**

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

**Total # 1**

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

This is a priority item

**OBSERVATION:** Cut melons in the display cooler are being held at 45F. Sliced tomatoes in prep top is cold held at 49.5°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 03-Nov-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 inrefrigerated

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**

Risk control plan was being implemented correctly at the time of inspection and is no longer required, but is encouraged.

Fan blades on the prep cooler were broken and replaced, the issue appears to have been corrected.

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

  
karen steinhoff

Sanitarian

  
Aron Newberry  
(608) 785-9730