



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FREEDOM VALU CENTER #51	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S5SDT	Facility Telephone # 608 782-1070
Facility Address 823 S 4TH ST LA CROSSE , WI 54601	
Licensee Name FREEDOM VALUE CENTERS INC	Licensee Address PO BOX 690007 SAN ANTONIO , TX 78269

Inspection Information		
Inspection Type Routine	Inspection Date 08/03/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	40
ice cream bunker	-2
reach-in cooler	40,41
reach-in freezer	10
walk-in cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
roller dog	176

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical		NSU	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

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: There are ready-to-eat food stored under shell eggs in the walk-in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 03-Aug-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

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

This is a core item

OBSERVATION: No handwashing signage provided at mens room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

Correct By: 10-Aug-2016

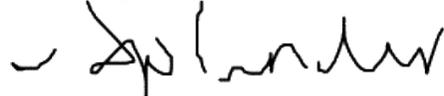
CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments

[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



Crystal Sjolander

Sanitarian



Aron Newberry
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