

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name GLORIA JEANS GOURMET COFFEE	Facility Type Small Potentially Hazardous
Facility ID # ASTS-997HG5	Facility Telephone # 608
Facility Address 3900 STATE RD 16 STE 167 LA CROSSE, WI 54601	
Licensee Name VALLEY CAFE INC.	Licensee Address 623 S 7TH ST LA CRESCENT, MN 55947

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date July 22, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description Reach in coolers	Temperature (Fahrenheit) 41, 41.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Chemical		150	Chlorine	

**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>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 06 - Hands cleaned and properly washed</b> This is a priority item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Employee observed not washing hands after handling money, before making coffee drinks. Discussed with staff to change practice. <b>CORRECTIVE ACTION(S):</b> Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 22-Jul-2015 <b>CODE CITATION:</b> 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE</p>

and SINGLE-USE ARTICLES [P] and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]
- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves for working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

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

This is a core item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at front handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 22-Jul-2015

**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.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The area below coffee makers in cupboards noted with large accumulation of coffee grounds on bottom, as well as large accumulation of coffee splatters along back of cupboards. Display case where coffee beans are kept noted soiled/stained brown along top from coffee residue.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 03-Aug-2015

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Comments**

- 1. Menu review and risk assessment conducted.
- 2. Discussed leaving ice scoop handle extended. During busy times scoop gets tossed back into ice bin.
- 3. Discussed washing hands after handling money, before making customer orders.

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**  
**(608) 785-9731**