



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name GROUNDED SPECIALTY COFFEE	Facility Type Restaurant
Facility ID # ASTS-8MCP3U	Facility Telephone # 608 784-5282
Facility Address 308 MAIN ST LA CROSSE, WI 54601-3215	
Licensee Name GROUNDED COFFEE, LLC	Licensee Address 308 MAIN ST LA CROSSE, WI 54601-3215

Inspection Information		
Inspection Type Routine	Inspection Date March 23, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	38, 37
Freezer	17, 7.5, 11

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Hobart 3 comp sink	High temperature	DID NOT PASS	NSU 300	Quaternary ammonium		
Wiping bucket	Chemical Chemical			Quaternary ammonium		

Certified Manager		
Name MARIA A NORBERG DANICA R HENGEL	Certificate # KBRN-8M6QLN KBRN-96TLKT	Certificate Expiration 8/23/2016 3/6/2018

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.

Observed Violations
Total # 5

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 30-Mar-2016

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations. High temp dishwasher has backup of chlorine, but no test strips are available to check - was at 0ppm.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 30-Mar-2016

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Water temperature for the sanitization rinse in the Hobart high temperature warewashing machine is not registering on irreversible temperature strip.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between 160 and 194 °F or have the unit serviced immediately. 3 compartment warewashing sink must be set up until dishwasher is serviced. Correct By: 23-Mar-2016

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Food-contact surfaces of panini maker have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 25-Mar-2016

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: Female bathroom is not provided with a covered waste receptacle.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 30-Mar-2016

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Comments

1. Menu review and risk assessment conducted.
2. When remodeling, a hand sink must be added to back kitchen area.

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, March 30, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
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