

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 I-90 CENEX	Facility Type Small Potentially Hazardous
Facility ID # ASTS-98LNNM	Facility Telephone # 608 786-1108
Facility Address 341 E JEFFERSON ST WEST SALEM, WI 54669	
Licensee Name ALLIED COOPERATIVE	Licensee Address PO 729 ADAMS, WI 53910

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date July 14, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	21, -11
Refrigeration	35, 31, 41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
TPHC - Breakfast sandwich	125

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
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.

<b>Observed Violations</b>
<b>Total # 4</b>
<b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no State of Wisconsin food manager's certificate posted in the food establishment. Could not find staff member who is certified on state list.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin food manager's certificate.  
Correct By: 14-Aug-2015

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

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

This is a priority foundation item

**OBSERVATION:** Breakfast sandwich using time as a public health control for 4-hours is not properly marked or identified with a discard time as per approved plan. Discussion with PIC, change procedures.

**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.

**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]

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

This is a priority foundation item

**OBSERVATION:** Soap not available at food employee handwashing sink near 4 compartment sink.

**CORRECTIVE ACTION(S):** Provide hand soap at handwashing sink to facilitate proper handwashing.

Correct By: 14-Jul-2015

**CODE CITATION:** 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink for hand drying next to 4 compartment sink.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 14-Jul-2015

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; [Pf]
- (B) A continuous towel system that supplies the user with a clean towel; Pf or
- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

**Comments**

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

By: Sheer

Nicole Frankfourth

Nicole Frankfourth  
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