



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name INTERNATIONAL BAKE SHOPPE	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6L65	Facility Telephone # 608 782-4680
Facility Address 444 MAIN ST LA CROSSE, WI 54601	
Licensee Name HENNESSEY, DONALD & MARY	Licensee Address 5452 OAK FOREST LN HOUSTON, MN 55943

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date December 15, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	37.5, 39.5, 41, 42
Freezer	11, 16, 5, 2, -3
Right side bakery case	42

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 comp sink	Chemical					
Spray bottle	Chemical					

**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 # 1</b></p> <p><b>Good Retail Practices - 35 - Food properly labeled original container</b> This is a core item <b>REPEAT OBSERVATION:</b> Retail cooler items (cakes, pies) are missing retail label with ingredients. <b>CORRECTIVE ACTION(S):</b> Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 08-Dec-2016 <b>CODE CITATION:</b> 3-602.11 (B) Label information shall include: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity</p>

statement;

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(3) An accurate declaration of the quantity of contents;

(4) The name and place of business of the manufacturer, packer, or distributor; and

(5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]

(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.

(7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

**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



**Nicole Frankfourth**  
**(608) 785-9731**