

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

Establishment Information	
Facility Name JULES COFFEE HOUSE	Facility Type Restaurant
Facility ID # HSAT-7QWCYE	Facility Telephone # 608 796-1200
Facility Address 327 PEARL ST LA CROSSE, WI 54601	
Licensee Name KAHLOW, CHRISTINE DBA JULES	Licensee Address 327 PEARL ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 30, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Back cooler	41
Front cooler	39
Prep cooler	39
Stand up freezer	14

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	Chemical		50	Chlorine	
Wiping bucket	Chemical		200	Chlorine	

Certified Manager		
Name CHRISTINE A KAHLOW	Certificate # DOGD-8KBARD	Certificate Expiration 10/29/2016

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 # 6
Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at restroom handwashing sinks. Handed out handwash signs on site.

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

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.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Sour cream in stand up cooler has manufacturer date mark of 12/21/14 - Discarded. Cut rhubarb in stand up cooler is dated 6/18 - Operator stated it had been moved from freezer - new date needed.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Exterior door is open and not provided with a screen. Close door.

CORRECTIVE ACTION(S): Provide screens or close openings to the outside. Doors and windows kept open to provide ventilation shall be provided with screens to prevent entrance of rodents and pests.

CODE CITATION: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
- (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

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.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 07-Jul-2015

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]

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

This is a core item

OBSERVATION: The ice machine is not cleaned on a frequent basis. Small accumulation of mold on top right corner.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 10-Jul-2015

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a core item

OBSERVATION: Floor in kitchen beneath 3 compartment in missing tiles. New tiles are ready to be installed.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 30-Jul-2015

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and

(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

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
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