

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 KWIK TRIP (# 350)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5U28	Facility Telephone # 608 779-9364
Facility Address 9421 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name KWIK TRIP INC	Licensee Address PO BOX 2107 LA CROSSE, WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date September 16, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 39, 40, 35, 38, 38, 33, 37.5,
Freezer	40, 42
	-5, -8, 29, 0

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold holding - condiments	41, 42
Hot holding - soup	155, 151
Cook - burger	185
Cook - chicken	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical		400	Quaternary ammonium	

Certified Manager		
Name TOBY L WOOD	Certificate # DOGD-9MKALD	Certificate Expiration 10/12/2019

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 # 1
Good Retail Practices - 37 - Contamination prevented during food preparation , storage and display This is a core item OBSERVATION: Left side freezer noted with accumulation of ice across food items - frozen vegetables and bags of ice. CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination . Defrost freezer and remove items that may have been contaminated . Correct By: 23-Sep-2015 CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Comments
1. Menu review and risk assessment conducted. 2. Discussed requirements for F'Real machine. Machine had not been cleaned every 24 hours according to logs. Example: day 1 - 2:30pm, day 2: 6:15pm. The machine must be cleaned AT LEAST every 24 hours.

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