



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KWIK TRIP #391	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5U3L	Facility Telephone # 608 785-1600
Facility Address 1333 ROSE ST LA CROSSE , WI 54602	
Licensee Name KWIK TRIP INC	Licensee Address PO BOX 2107 LA CROSSE , WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date 06/28/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 42, 40, 39, 40, 42

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	146

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical		nsu		QA	

Certified Manager		
Name SETH W BADER	Certificate # KBRN-9D9NPX	Certificate Expiration 10/14/2018

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 # 4

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Corn dogs, hot dogs, bread sticks, etc in the walk in cooler were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 28-Jun-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by excess condensate in walk in freezer.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 28-Jun-2016

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.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in store room are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 28-Jun-2016

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a core item

OBSERVATION: There were excessive dead insects present in the glue board insect trap by the bag in box system.

CORRECTIVE ACTION(S): Remove all dead pests frequently enough to prevent decomposition or attraction of other pests. Correct By: 28-Jun-2016

CODE CITATION: 6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

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

Doug Schaefer
(608) 785-9679