



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KWIK TRIP (# 624)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TSU	Facility Telephone # 608) 782-1115
Facility Address 530 N WEST AVE 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 November 02, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 34, 38.5, 41.5, 34, 36, 40, 39.5
Freezer	9, -4, 1.5, 5, 14.5, 14

Food Temperatures	
Description	Temperature (Fahrenheit)
HH - soups	>135
Cook - sausage	184

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three compartment sink	Chemical		NSU	Quaternary ammonium		
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.

Observed Violations
Total # 1
Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The plan for time as a public health control for 4-hours is not being followed. Cheeseburger times 1010 at 10:25

CORRECTIVE ACTION(S): Foods in unmarked containers, marked to exceed 4-hours, food that has exceeded the 4-hour time limited or foods not properly hot or cold held before using time as a public health control shall be discarded. Correct By: 02-Nov-2016

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]

Comments

1. [ServSafe passed - Korena Pabst](#)
2. [Menu review and risk assessment conducted.](#)

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