



Foodservice Establishment Inspection Report

| Establishment Information | |
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| Facility Name KWIK TRIP (# 771) | Facility Type Large Potentially Hazardous |
| Facility ID # ASTS-8S5SKN | Facility Telephone # 608 785-2320 |
| Facility Address 71 COPELAND 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 October 27, 2015 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Kitchen Refrigeration | 27, 40, 39.5 |
| Walkin Freezer | -2 |
| Retail refrigeration | 36, 36, 36, 40.5 |
| Freal Cooler | 26 |
| Hot spot condiments | 39.5, 40 |
| Creamer cooler | 36 |

| Food Temperatures | |
|--------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Hot hold - roller grill - brat | 142 |
| Hot hold - soup | 170 |
| Reheat - chicken tender | 120, corrected 166 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 4 comp sink | Chemical | | 400 | Quaternary | |
| Wiping bucket | Chemical | | NSU | ammonium | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| THOMAS R LEE | CJEY-9SZLQX | 6/13/2020 |
| NICHOLAS A MANKA | KBRN-9X5M3T | 5/1/2020 |

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 |
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| <p>Total # 2</p> <p>Risk/Intervention - 17 - Proper reheating procedures for hot holding. This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Chicken strips were improperly reheated. Temperature was 120 out of oven. Food was placed back in oven to reheat to 166F. CORRECTIVE ACTION(S): Adjust procedures and methods to properly reheat food. [Explain]. CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P] (B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P] (C) READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding. [P] (D) Reheating for hot holding as specified under ¶¶ (A) to (C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) to (C) of this section may not exceed 2 hours. [P] (E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11 (B).</p> <p>Good Retail Practices - 49 - Plumbing installed proper backflow devices This is a priority item OBSERVATION: Plumbing system not provided with an air gap or backflow prevention at mop sink. CORRECTIVE ACTION(S): Provide air gap or backflow prevention device. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 27-Apr-2016 CODE CITATION: 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by: (A) Providing an air gap as specified under § 5-202.13; [P] or (B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. [P] Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or http://dsps.wi.gov/sb/SB-HomePage.html.</p> |

| Comments |
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| <ol style="list-style-type: none">1. Menu review and risk assessment conducted.2. Discussed cooking of hot spot items - allow for complete thawing before cooked per procedures for individual products.3. F'real machine variance is not being followed. Machine must be sanitized AT LEAST every 24 hours. |

Example from store log: October 14 - 4:30PM, 10/15 - 6:15PM << Does not meet 24 hr requirement

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