



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KWIK TRIP (# 643)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TMF	Facility Telephone # 608 781-3350
Facility Address 1267 CROSSING MEADOWS ONALASKA, WI 54650	
Licensee Name KWIK TRIP INC	Licensee Address PO BOX 2107 LA CROSSE, WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date October 26, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 41.5, 40.5, 39, 41, 37.5, 38,
Freezer	36, 37
	2.5, 2.5, 12, 6

Food Temperatures	
Description	Temperature (Fahrenheit)
HH beer chz soup	164
hh broc chz soup	172
hh beef veg soup	167
Cook - brat	195
Cook - egg roll	180

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	Chemical		NSU	quatarnary ammonium		

Certified Manager		
Name MARK J LEE	Certificate # KBRN-9D9RRR	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 # 1
Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): There is ready-to-eat ham stored under raw muscle steaks on shelving in walk in cooler. CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and (b) Cooked READY-TO-EAT FOOD; [P] (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Comments
1. Menu review and risk assessment conducted 2. Discussed Time as Public Health Control for roller grill items.

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