



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LLYODS SPEEDSTOP	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6MGR	Facility Telephone # 608 786-2888
Facility Address 83 BUOL RD WEST SALEM , WI 54669	
Licensee Name LLOYDS SPEEDSTOP INC 2	Licensee Address PO BOX 127 WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date 05/13/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	36
walk-in freezer	-10
reach-in cooler	36
reach-in freezer	12
cave	38
ice cream freezers	4, -3

Food Temperatures	
Description	Temperature (Fahrenheit)
pizza sauce (prep top)	38
corn dogs (hold)	158
pizza (hold)	160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink sanitizer bucket	chemical	-	NSU	bleach	sodium hypochlorite	
	chemical	-	200	North Woods Sani-Spray	QA	

Certified Manager		
Name DESIREE A WEHRS	Certificate # DOGD-9FWB9N	Certificate Expiration 4/1/2019

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 # 2

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: Ice scoop was improperly stored on pizza tray next to the ice machine.

CORRECTIVE ACTION(S): Store ice scoops in the ice with handle extended or in a clean, covered container.

Correct By: 13-May-2016

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: The Menards pails are not approved by the department for food contact use (ice buckets).

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 13-May-2016

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Comments

[Contact Sam \(785-9732\) with questions. Risk assessment and menu review conducted at inspection.](#)

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



Desiree Wehrs

Sanitarian



Samuel Welch
(608) 785-9732