



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name MURPHY'S LIBRARY - UNIVERSITY OF WISCONSIN LA CROSSE	Facility Type Not Engaged in Food Processing
Facility ID # ASTS-9WRKMK	Facility Telephone # 608
Facility Address 1741 STATE ST LA CROSSE, WI 54601	
Licensee Name COMPASS GROUP USA INC	Licensee Address 2400 YORKMONT RD CHARLOTT, NC 28217

Inspection Information		
Inspection Type Routine	Inspection Date 02/10/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	38, 32, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
vegetable soup (hold)	168

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high	failed	-	-	-
sanitizer dispenser	temperature	-	400	Ecolab Oasis	QA
sanitizer buckets (2)	chemical	-	400	146 Multi-Quat	QA
	chemical			Ecolab Oasis	
				146 Multi-Quat	

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 - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Yogurt and granola cups, sandwiches, etc. are missing labeling information. Ingredients such as yogurt and bread must be broken down into sub ingredients.

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information.

Correct By: 24-Feb-2016

CODE CITATION: 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Discontinue using dish machine until repaired and checked by this department.

All utensils must be washed, rinsed and sanitized in a properly set-up 3 compartment sink or properly functioning dish machine. Suggest supplying clean, sanitized utensils from other foodservice areas and sending soiled utensils back to be sanitized until machine is repaired. Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 10-Feb-2016

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Comments

Re-inspection after 1 week. Contact Sam (785-9732) with questions. Risk assessment and menu review conducted at inspection. Retail items packaged to be purchased and eaten later require complete ingredient labeling. Items intended for immediate consumption do not require ingredient labeling if the information is available to consumer on request (binder, placard, etc. at point of sale.) Risk assessment and menu review conducted at inspection.

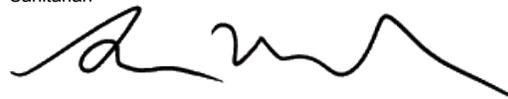
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Terry Sheetz

Sanitarian



**Samuel Welch
(608) 785-9732**



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name MURPHY'S LIBRARY - UNIVERSITY OF WISCONSIN LA CROSSE	Facility Type Not Engaged in Food Processing
Facility ID # ASTS-9WRMKK	Facility Telephone # 608 785-8608
Facility Address 1741 STATE ST LA CROSSE , WI 54601	
Licensee Name COMPASS GROUP USA INC	Licensee Address 2400 YORKMONT RD CHARLOTT , NC 28217

Inspection Information		
Inspection Type Follow Up	Inspection Date 02/17/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine sanitizer dispenser sanitizer buckets (2)	high temperature chemical chemical	passed - - -	- - -	- - -	- - -	

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

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

REPEAT OBSERVATION: Yogurt and granola cups, sandwiches, etc. are missing labeling information. Ingredients such as yogurt and bread must be broken down into sub ingredients.

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 24-Feb-2016

CODE CITATION: 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

4-703.11 (B) - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING HOT WATER EXPOSURE TIME

This is a priority item

OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Discontinue using dish machine until repaired and checked by this department.

All utensils must be washed, rinsed and sanitized in a properly set-up 3 compartment sink or properly functioning dish machine. Suggest supplying clean, sanitized utensils from other foodservice areas and sending soiled utensils back to be sanitized until machine is repaired. Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 10-Feb-2016

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Comments

Dish machine functioning properly today. Contact Sam (785-9732) with questions. Continue progress on ingredient labeling.

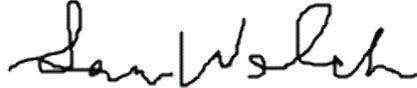
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Terry Sheetz

Sanitarian



**Samuel Welch
(608) 785-9732**