



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name PREMIER FITNESS & WELLNESS	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-9UHSM	Facility Telephone # 608 793-300
Facility Address 901 STATE ST STE 105 LA CROSSE , WI 54601	
Licensee Name PREMIER FITNESS & WELLNESS OF LA CROSSE	Licensee Address 901 STATE ST STE 105 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 03/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration (UnderCounter)	39
Chest Freezer	4
Upright Freezer	-6

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical	-	100	B-T-F Chlor Tabs	sodium dichloro-s-triazinetrione dihydrate	

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 - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The small ice scoop was improperly stored on top of the ice machine.

CORRECTIVE ACTION(S): Store in-use ice scoops in the ice with handle extended or in a clean, covered container. Correct By: 09-Mar-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).

Comments

Contact Sam (785-9732) when corrected or with questions. Risk assessment conducted at inspection. Develop a 3 month plan to install a smooth, durable an easily cleanable surface on walls beneath the utensil sink, including coving (mop board).

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



Katie Hrupka

Sanitarian



Samuel Welch
(608) 785-9732