

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PREMIER CATERING	Facility Type Restaurant
Facility ID # ASTS-9PRMCG	Facility Telephone # 608
Facility Address 102 N LEONARD ST WEST SALEM, WI 54669	
Licensee Name PREMIER CATERING	Licensee Address 102 N LEONARD ST WEST SALEM, WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date March 27, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walkin Cooler	36
Refrigeration	39, 32, 40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Fish - cook	164
Hot hold - fish in sham	170

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Chemical		NSU		
Dishwasher	Chemical		300	Quaternary ammonium	
Wiping bucket - kitchen	Chemical		300	Quaternary ammonium	
Wiping bucket - bar			>400	Quaternary ammonium	

<b>Certified Manager</b>		
Name MATTHEW J NUNEMACHER	Certificate # KBRN-8PDRKQ	Certificate Expiration 3/6/2017

**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.

<b>Observed Violations</b>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 06 - Hands cleaned and properly washed</b> This is a priority item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Employee observed not washing hands before touching clean dishes, after touching dirty dishes. <b>CORRECTIVE ACTION(S):</b> Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 27-Mar-2015 <b>CODE CITATION:</b> 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P] (B) After using the toilet room; [P] (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P] (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P] (E) After handling soiled EQUIPMENT or UTENSILS; [P] (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P] (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P] (H) Before putting on gloves for working with FOOD; [P] and (I) After engaging in other activities that contaminate the hands. [P]</p> <p><b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> This is a priority foundation item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> No single-use toweling or other hand drying device available at handwashing sink for hand drying in kitchen, in men's restroom, at bar sink. <b>CORRECTIVE ACTION(S):</b> Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 27-Mar-2015 <b>CODE CITATION:</b> 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; [Pf] (B) A continuous towel system that supplies the user with a clean towel; Pf or (C) A heated-air hand drying device; [Pf] or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]</p> <p><b>Good Retail Practices - 54 - Adequate ventilation and lighting designated and used</b> This is a core item <b>OBSERVATION:</b> Lights located in kitchen are missing light shield, have broken light shield. <b>CORRECTIVE ACTION(S):</b> Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 27-Apr-2015 <b>CODE CITATION:</b> 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if: (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.</p>

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**Comments**

1. Menu review and risk assessment conducted.
2. Place backflow prevention on mop sink.

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**