



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SASSY CAKES</b>	Facility Type <b>Small Potentially Hazardous</b>
Facility ID # <b>ASTS-AD7REA</b>	Facility Telephone # <b>608 792-1114</b>
Facility Address <b>1100 KANE ST LA CROSSE , WI 54603</b>	
Licensee Name <b>SASSY CAKES LLC</b>	Licensee Address <b>2212 CHARLES ST LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/10/2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
refrigeration	36

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine 3 C sink			50 200		chlorine QA	

**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 # 3**

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a core item

**OBSERVATION:** The 3 compartment sink is not cleaned at a frequency that prevents recontamination. Residue in basins was noted.

**CORRECTIVE ACTION(S):** Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. Correct By: 10-Jan-2017

**CODE CITATION:** 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and

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

This is a priority foundation item

**OBSERVATION:** Some baking pans and can opener are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 12-Jan-2017

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

**Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Utensils, bowls etc are improperly stored in shelving. Cover utensils and invert containers.

**CORRECTIVE ACTION(S):** Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor. Correct By: 12-Jan-2017

**CODE CITATION:** 4-903.11 (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

- (1) In a clean, dry location;
- (2) Where they are not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

**Comments**

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

**Doug Schaefer  
(608) 785-9679**