



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name TACO BELL # 20064	Facility Type Restaurant
Facility ID # ASTS-9V4MDA	Facility Telephone # 608 785-3124
Facility Address 315 WEST AVE LA CROSSE, WI 54601	
Licensee Name PACIFIC BELLS LLC	Licensee Address 111 W 39TH ST VANCOUVER, WA 98660

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 16, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	39, 41
Freezer	5.5, 13

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot hold - beef	177
Hot hold - sausage	170
Hot hold - rice (on line)	168
Hot hold - rice (in stand up HH)	146

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical		50	Chlorine		
Wiping bucket	Chemical		50, 50	Chlorine		

**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>
<b>Total # 6</b>

**Risk/Intervention - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment.

**CORRECTIVE ACTION(S):** Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 16-Sep-2016

**CODE CITATION:** 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 13 - Food separated and protected**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Rice in kitchen was observed to be uncovered. Cover was placed over rice.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 16-Jun-2016

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** Fryer grease is stored on the floor in the kitchen.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 16-Jun-2016

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

**OBSERVATION:** Prep cooler under prep line is not maintained in good repair. Water accumulation in bottom of cooler.

**CORRECTIVE ACTION(S):** Repair equipment to good condition or remove from premise. Correct By: 16-Jun-2016

**CODE CITATION:** 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** Non-food contact surfaces of tortilla warmer are soiled with dust, dirt.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 24-Jun-2016

**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** The area behind fryer noted with large accumulation of grease.

Large accumulation of water noted in back corner - floor - near service window.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 24-Jun-2016 Correct By: 23-Jun-2016

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**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. A re-inspection to assess your correction of these violations will be conducted on, or about, June 23, 2016

Person in Charge



Sanitarian



**Nicole Frankfourth**  
**(608) 785-9731**