



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name WESTERN TC	Facility Type University or School
Facility ID # HSAT-7QWF5L	Facility Telephone # 608 785-9403
Facility Address 6TH & VINE STS LA CROSSE, WI 54601	
Licensee Name WESTERN TECHNICAL COLLEGE	Licensee Address 400 7TH ST N LA CROSSE, WI 54601-3368

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date December 17, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	39, 38, 39, 41, 39, 41, 34, 38, 36,
Freezer	38
Basement walk in	6, -1, -3
	44-45

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot hold - beef	164
Sandwich prep line	39, 36, 39
Cook - chicken wings	175

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink upstairs	Chemical Heat	Passed	400	Quaternary ammonium	
High temp dish machine	Chemical		200, 300 NSU	Quaternary ammonium	
Sanitizer Buckets (2)				Quaternary ammonium	
3 comp sink downstairs				Quaternary ammonium	

<b>Certified Manager</b>	

Name  
BEN J BIERMAN

Certificate #  
KBRN-8EKRXX

Certificate Expiration  
02/16/2016

**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**

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Food items in basement walk in are cold held at 44-46°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 17-Dec-2015

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

**Comments**

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.

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, January 06, 2016

Person in Charge



Sanitarian



Nicole Frankfourth  
(608) 785-9731