



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WHITNEY CENTER - UNIVERISTY OF WISCONSIN	Facility Type Restaurant
Facility ID # ASTS-9WRKGJ	Facility Telephone # 608 785-8608
Facility Address 1741 STATE ST LA CROSSE , WI 54601	
Licensee Name COMPASS GROUP USA INC	Licensee Address 2400 YORKMONT RD CHARLOTT , NC 28217

Inspection Information		
Inspection Type Routine	Inspection Date 06/21/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	36
walk-in freezers	-12, -5
reach-in coolers	37, 39, 37, 34, 38, 38, 36, 32, 38,
prep top cooler	38, 40, 35
milk dispenser	38
juice dispensers	34
reach-in freezer	35, 36
	7

Food Temperatures	
Description	Temperature (Fahrenheit)
soft serve (hopper)	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high	passed	-	-	-	
sanitizer	temperature	-	300, 400	Ecolab Oasis	QA	
dispensers	chemical	-	400+	146 Multi-Quat	QA	
sanitizer	chemical			Ecolab Oasis		
dispensers				146 Multi-Quat		

Certified Manager		
Name	Certificate #	Certificate Expiration
JOHN M PARKYN	BSAW-8KSPC4	5/19/2016
ERIC J NOCKELS	KBRN-9ZQKRE	7/16/2019

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 # 6

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

This is a core item

OBSERVATION: Drainboards on warewashing sinks are not self draining (dented and pooling water).

CORRECTIVE ACTION(S): Provide self-draining drainboards for all warewashing sinks and machines.

Correct By: 28-Jun-2016

CODE CITATION: 4-204.119 Sinks and drainboards of WAREWASHING sinks and machines shall be self-draining.

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

This is a core item

OBSERVATION: Walk-in freezer is not maintained in good repair and is accumulating frost/condensation.

CORRECTIVE ACTION(S): Repair equipment to good condition (check and adjust heat tape on threshold, etc.) Correct By: 28-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.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Dump skillet is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 21-Jun-2016

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

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at handwashing sink for hand drying (paper towel dispenser was empty).

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 21-Jun-2016

CODE CITATION: 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]

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected

This is a priority foundation item

OBSERVATION: Presence of fruit flies found throughout foodservice.

CORRECTIVE ACTION(S): Eliminate pests or insects from food establishment. It is recommended that you work with a professional pest control company. Correct By: 21-Jun-2016

CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by:
(C) Using methods, if pests are found, such as trapping devices or other means of pestcontrol as specified under §§ 7-202.12, 7-206.12, and 7-206.13; [Pf] and

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: Ecolab Oasis 146 Multi-Quat is not being used according to manufacturer's use directions and is at 400+ ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Adjust dispenser concentrations to 200 - 400 ppm. Correct By: 21-Jun-2016

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

- (A) Used according to:
 - (1) LAW and this Code,
 - (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
 - (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
 - (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments

Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection.

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



Robb Hanson

Sanitarian



Samuel Welch
(608) 785-9732