

LA CROSSE COUNTY
HEALTH DEPARTMENT
Environmental Health Division
F-45002A (Rev. 09/08)



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

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name FRANKLIN ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QWPMR	Facility Telephone # 608 789-7071
Facility Address 1611 KANE ST LA CROSSE, WI 54603	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 EAST AVENUE SOUTH LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date December 04, 2012	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer 1	2
Freezer 2	-12
Reach in cooler 1	36
Reach in cooler 2	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Hamburger (cook temperature)	180, 165
Baked beans (hot hold)	150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		100	Eco San	Chlorine
Sanitizer bucket	Chemical		<50	Bleach	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.

Observed Violations

Total # 2

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

OBSERVATION: The sanitizer concentration for chlorine sanitizer in the sanitizer bucket was at <50ppm.

CORRECTIVE ACTION(S): Change sanitizing solution more often. Must use test strips to measure proper sanitizer concentration and adjust the concentration accordingly. Comply by 12-4-12.

CODE CITATION: 4-501.114.

Good Retail Practices - 34 - Thermometers provided & accurate

OBSERVATION: No thermometers are present for monitoring ambient temperatures in the freezers and coolers.

CORRECTIVE ACTION(S): Must provide a thermometer that is easily accessible and capable of taking ambient temperatures for the refrigeration units. Must comply by 12-7-12.

CODE CITATION: 4-302.12(A) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3.

Comments

1. [As a reminder all foods in cold-holding storage must be covered at all times to protect against contamination.](#)

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



Denise Delao

Sanitarian



Katie Dempsey
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