LA CROSSE COUNTY HEALTH DEPARTMENT
Environmental Health Division

STATE OF WISCONSIN
Bureau of Environmental and Occupational Health

Foodservice Establishment Inspection Report

Establishment Information

Facility Name	Facility Type
VITERBO UNIVERSITY	University or School
Facility ID #	**Facility Telephone #**
HSAT-7QWM39	608 796-3830
Facility Address	
815 9TH STREET S LA CROSSE , WI 54601	
Licensee Name	**Licensee Address**
ARAMARK EDUCATION SERVICES, LLC	900 VITERBO DR LA CROSSE , WI 54601

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Follow Up	04/13/2016	

Equipment Temperatures

Description	Temperature (Fahrenheit)
walk-in cooler (produce)	
walk-in freezer	
reach-in coolers	
reach-in freezer	
walk-in cooler (dairy)	
prep cooler	
Stir fry stand drawers	

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (main)	high temperature	Passed				
dish machine (Crossroads)	high temperature					
wiping bucket dispenser (Crossroads)	chemical chemical					

Certified Manager

Name	Certificate #	Certificate Expiration
MARY K SIMOTA	DOGD-989A56	8/13/2018
HAVIN L REHWINKEL	CJEY-9ZQJ79	7/13/2020

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 # 0

Comments
Discussed thawing under running water using an air gapped prep sink only. Discussed implementing a new cut glove sanitization policy, will consult with WI DHS for guidance. Reviewed current glove use and training policy. Plans to review the policy with employee's at the beginning of every semester.

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

Aron Newberry
(608) 785-9730

LA CROSSE COUNTY HEALTH DEPARTMENT
Environmental Health Division

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	Facility Type
VITERBO UNIVERSITY	University or School
Facility ID #	Facility Telephone #
HSAT-7QWM39	608 796-3830
Facility Address	
815 9TH STREET S LA CROSSE , WI 54601	
Licensee Name	Licensee Address
ARAMARK EDUCATION SERVICES, LLC	900 VITERBO DR LA CROSSE , WI 54601

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	03/30/2016	

Equipment Temperatures

Description	Temperature (Fahrenheit)
walk-in cooler (produce)	37
walk-in freezer	0
reach-in coolers	41,34,38,34
reach-in freezer	8,10,2
walk-in cooler (dairy)	38
prep cooler	33, 41
Stir fry stand drawers	41

Food Temperatures

Description	Temperature (Fahrenheit)
hamburger (CX) hot hold	173
soup (CX) hot hold	150
lettuce (CX) cold hold	40
sliced tomato (CX) cold hold	40.5
roast beef taco Hot hold	151
sliced tomato cold hold	39
3 cheese chicken penne re-heat	189
soft serve	40
cut melons cold hold	40
soup hot hold	155
tofu cold hold	39
salad lettuce cold hold	38
stir fry stand refried beans hot hold	165
stir fry stand cut tomatoes cold hold	41
sauted onions stir fry stand	90

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (main) dish machine (Crossroads) wiping bucket dispenser (Crossroads)	high temperature high temperature chemical chemical	Passed Passed		Quaternary ammonium Quaternary ammonium		

Certified Manager		
Name	Certificate #	Certificate Expiration
MARY K SIMOTA	DOGD-989A56	8/13/2018
HAVIN L REHWINKEL	CJEY-9ZQJ79	7/13/2020

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 # 5

Risk/Intervention - 13 - Food separated and protected
This is a priority item
OBSERVATION: ***(CORRECTED DURING INSPECTION):*** Raw chicken is being preparred with a large bag of cillantro on the same prep table.
CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of decending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. ONLY BRING OVER THE AMMOUNT OF CILLANTRO THAT IS GOING TO BE USED AS AN INGREDIENT TO THE PREP TABLE THAT IS BEING USED TO ASSEMBLE WITH THE RAW CHICKEN.
CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:
(2) Except when combined as ingredients, separating types of raw animal FOODS fromeach other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation,holding, and display by:
(a) Using separate EQUIPMENT for each type, [P] or
(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of onetype with another is prevented, [P] and
(c) Preparing each type of FOOD at different times or in separate areas; [P]

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control
This is a priority foundation item
OBSERVATION: Improper cooling methods are observed for baked or softened onions in stir fry stand. Cooked onions are being improperly cooled at room temperature.
CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15.
Correct By: 06-Apr-2016
CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:
(1) Placing the FOOD in shallow pans; [Pf]
(2) Separating the FOOD into smaller or thinner portions; [Pf]
(3) Using rapid cooling EQUIPMENT; [Pf]
(4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
(5) Using containers that facilitate heat transfer; [Pf]
(6) Adding ice as an ingredient; or [Pf]
(7) Other effective methods. [Pf]

Risk/Intervention - 20 - Proper cold holding temperatures
This is a priority item
OBSERVATION: ***(CORRECTED DURING INSPECTION):*** Unsalted butter for customer self service by the toasters is being heeld at room temperature.
CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F
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 atime 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 inrefrigerated 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).
Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized
This is a priority item
OBSERVATION: ***(CORRECTED DURING INSPECTION):*** Sanitization rinse in high-temperature dishmachine does not register on the irreversable temperature indicator.
CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F.
CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or
Risk/Intervention - 26 - Toxic substances properly identified, stored and used
This is a priority item
OBSERVATION: ***(CORRECTED DURING INSPECTION):*** Batteries in Crossroads store is stored over ready to eat food
CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items.
CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments

Menu review and risk assessment conducted.
Discussed adding a "not prewashed" sign to the grab and go fruit in the Crossroads store front.
Provide training to all staff to review the glove policy to ensure compliance with SOP.
Ensure that staff is allowing the dishes to air dry prior to storing them for later use.
Will return in a week to inspect the stir fry area during lunch service.
Inspection was conducted over the course of 3 days, 3/29, 3/30, 4/6.

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, 04/07/2016

Person in Charge

Mary Simota

Sanitarian

Aron Newberry
(608) 785-9730