



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FOURTEEN FOODS (DAIRY QUEEN)	Facility Type Restaurant
Facility ID # BSAW-888KH3	Facility Telephone # 608 796-1440
Facility Address 4200 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name FRAUENSHUH HOSPITALITY GROUP OF MN, LLC	Licensee Address 7101 W 78TH ST MINNEAPOLIS , MN 55439

Inspection Information		
Inspection Type Routine	Inspection Date December 18, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
topping table	38
large prep cooler	39
taylor soft serve	33
Julius prep top	42

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold burger	138
HH grilled chicken	140
HH gravy	155
CH sliced toamto prep top	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		400	QA	
wiping buckets	chemical		400	QA	

Certified Manager		
Name DANYEL J BUNCAK	Certificate # CJEY-AE3KKD	Certificate Expiration 3/17/2021

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 # 9
Risk/Intervention - 1B - Person in Charge present, demonstrates knowledge and performs duties This is a priority foundation item OBSERVATION: The Person in Charge (PIC) is unable to demonstrate knowledge of the CCP's of reheating and cooling certain hot held food products. CORRECTIVE ACTION(S): The person in charge shall obtain training or training materials in the areas of reheating and

cooling so they are able to demonstrate knowledge and train employees on proper food safety practices. Correct By: 18-Dec-2018

CODE CITATION: 2-102.11 Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

- (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; [Pf]
- (B) Being a current CERTIFIED FOOD MANAGER who has shown proficiency by meeting requirements for FOOD manager certification specified in Chapter 12; or to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.[Pf]

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in § 12-101.11 are required to employ at least one individual who is a certified food manager that holds a valid certificate of food protection practices as required in s. 254.71 (1), Stats.

(C) Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment's specific FOOD operations. The areas of knowledge include:

- (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE; [Pf]
- (2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; [Pf]
- (3) Describing the symptoms associated with the diseases that are transmissible through FOOD; [Pf]
- (4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness; [Pf]
- (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH; [Pf]
- (6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH; [Pf]
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
 - (a) Cross contamination, [Pf]
 - (b) Hand contact with READY-TO-EAT FOODS, [Pf]
 - (c) Handwashing, [Pf] and
 - (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair; [Pf]
- (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. [Pf]
- (10) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
 - (a) Sufficient in number and capacity, [Pf] and
 - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned; [Pf]
- (11) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT; [Pf]
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; [Pf]
- (13) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW; [Pf]
- (14) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code; [Pf]
- (15) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, an approved procedure, or a RISK CONTROL PLAN developed by the REGULATORY AUTHORITY and the establishment; [Pf]
- (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
 - (a) FOOD EMPLOYEE, [Pf]
 - (b) CONDITIONAL EMPLOYEE, [Pf]
 - (c) PERSON IN CHARGE, [Pf]
 - (d) REGULATORY AUTHORITY; [Pf] and
- (17) Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES. [Pf]

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth solution is dirty.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris. Correct By: 18-Dec-2018

CODE CITATION: 3-304.14 (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Cooked fried chicken products are observed being held in an out of control time as a public health control plan. Not able to demonstrate how they keep track of the time that chicken is held under the warmer.

CORRECTIVE ACTION(S): Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority.

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

- (a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and
- (b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

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

This is a core item

OBSERVATION: Single -use or single-service articles, plastic juice cups lids are stored upsidedown on a soiled surface.

CORRECTIVE ACTION(S): Materials used for single-use and single-services articles shall be clean. Correct By: 18-Dec-2018

CODE CITATION: 4-102.11 Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES: (B) Shall be:

- (1) Safe, [P] and
- (2) Clean.

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

This is a core item

OBSERVATION: (*CORRECTED DURING INSPECTION*): Can opener located in kitchen is not clean.

CORRECTIVE ACTION(S): Provide can openers with cutting parts that can be readily removable for cleaning and replacement. Correct By: 18-Dec-2018

CODE CITATION: 4-202.15 Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

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

This is a core item

OBSERVATION: The inside of the toppings freezer is not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 18-Dec-2018

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: It was observed that ice cream spoons are stored or displayed in a container where the food or lip contact surface could be contaminated.

CORRECTIVE ACTION(S): Store utensils in a manner to avoid contamination to the food and lip contact surface. Correct By: 25-Dec-2018

CODE CITATION: 4-904.11 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.

Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

OBSERVATION: Water located at kichen is not under pressure.

CORRECTIVE ACTION(S): Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility.

Correct By: 02-Jan-2019

CODE CITATION: 5-103.12 Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12 (A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11 (B) or in response to a temporary interruption of a water supply need not be under pressure. [Pf]

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

This is a core item

OBSERVATION: No handwashing signage provided at front line handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 18-Dec-2018

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

[Menu review and risk assessment conducted.](#)

[Provided a physical copy of the employee reporting agreement.](#)

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.

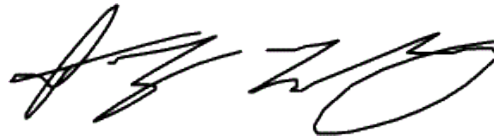
A re-inspection to assess your correction of these violations will be conducted on, or about, 01/02/2019

Person in Charge

Sanitarian



McKenzie Muri



Aron Newberry
(608) 785-9730