



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name B.A. BURRITO CO. - COPELAND	Facility Type Restaurant
Facility ID # MWAS-AU3L22	Facility Telephone # 608 790-7330
Facility Address 40 COPELAND AVE STE 104 LA CROSSE , WI 54603	
Licensee Name PAUL HOSCH	Licensee Address 212 KEVIN CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date March 22, 2019	Total Time Spent

Equipment Temperatures	
Description prep top	Temperature (Fahrenheit) 39
True	42
Walk in cooler	41

Food Temperatures	
Description Steam table - beans, rice, chicken	Temperature (Fahrenheit) 146, 147, 185
Hot hold	170

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Prep sink	chemical		400		QA

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
<p>Total # 7</p> <p>Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting This is a priority item OBSERVATION: Person in charge has not informed or required food employees to report signs, symptoms, or diagnosis of foodborne illness. CORRECTIVE ACTION(S): Inform food employees of the requirements to report signs, symptoms and diagnosis of foodborne illness to the person in charge. Correct By: 22-Mar-2019 CODE CITATION: 2-201.11 (A) The PERMIT/LICENSE HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE: (1) Has any of the following symptoms: (a) Vomiting. [P]</p>

- (b) Diarrhea, [P]
- (c) Jaundice, [P]
- (d) Sore throat with fever, [P] or
- (e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - (i) On the hands or wrists, unless an impermeable cover such as a finger cotor stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover, [P]
 - (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, [P] or
 - (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; [P]

(2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:

- (a) Norovirus, [P]
- (b) Hepatitis A virus, [P]
- (c) Shigella spp., [P]
- (d) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, [P]
- (e) Salmonella Typhi, [P] or
- (f) Salmonella spp. [P]

Note: A complete listing of communicable diseases that can be transmitted through FOOD can be obtained from any local health department.

(3) Had a previous illness, diagnosed by a HEALTH PRACTITIONER, within the past 3 months due to Salmonella Typhi, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER; [P]

(4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by an individual who is infected or ill with:

- (a) Norovirus within the past 48 hours of the last exposure, [P]
- (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
- (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
- (d) Hepatitis A virus within the past 30 days of the last exposure; [P] or

(5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:

- (a) Norovirus within the past 48 hours of the last exposure, [P]
- (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
- (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
- (d) Hepatitis A virus within the past 45 days of the last exposure. [P]

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: Scoop was improperly stored in the rice with handle in the rice.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 22-Mar-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by deteriorated freezer and mold/mildew caulking on 3

compartment sink.

CORRECTIVE ACTION(S): Replace the freezer and remove caulk and recaulk 3 compartment sink. Correct By: 22-Mar-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority foundation item

OBSERVATION: A 3 compartment sink is not being used properly in the manual warewashing operation, prewash, wash, rinse. Sanitizing in prep sink. Wash water is soiled.

CORRECTIVE ACTION(S): Provide a 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 22-Mar-2019

CODE CITATION: 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

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

This is a priority foundation item

OBSERVATION: Stainless pans and can opener are visibly soiled in clean storage.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 22-Mar-2019

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

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

This is a core item

OBSERVATION: Non-food contact surfaces of prep top are soiled with dried on foods.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 22-Mar-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 22-Mar-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Comments:

Paul is ServSafe certified, expires 3/2023.

Discussed retraining on reporting symptoms of illness.

Discussed proper use of 3 compartment sink.

Reinspection in one week, 3/29/19 for employee illness reporting training, proper ware washing set up, clean utensils and cleaning of prep top. Reinspection fee applies.

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



Paul Hosch



Doug Schaefer
(608) 785-9679



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Facility Address 40 COPELAND AVE STE 104 LA CROSSE , WI 54603	
Licensee Name PAUL HOSCH	Licensee Address 212 KEVIN CT ONALASKA , WI 54650

Inspection Information		
Inspection Type Re-inspection	Inspection Date March 29, 2019	Total Time Spent

Equipment Temperatures	
Description prep top True Walk in cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Prep sink	chemical				

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.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection. Total # 7</p> <p>2-201.11 (A) - RESPONSIBILITY OF THE PERSON IN CHARGE TO REQUIRE REPORTING BY FOOD EMPLOYEES AND APPLICANTS This is a priority item OBSERVATION: Person in charge has not informed or required food employees to report signs, symptoms, or diagnosis of foodborne illness. CORRECTIVE ACTION(S): Inform food employees of the requirements to report signs, symptoms and diagnosis of foodborne illness to the person in charge. Correct By: 22-Mar-2019 CODE CITATION: 2-201.11 (A) The PERMIT/LICENSE HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE: (1) Has any of the following symptoms: (a) Vomiting, [P] (b) Diarrhea, [P] (c) Jaundice, [P]</p>

- (d) Sore throat with fever, [P] or
- (e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - (i) On the hands or wrists, unless an impermeable cover such as a finger cotor stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover, [P]
 - (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, [P] or
 - (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; [P]
- (2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:
 - (a) Norovirus, [P]
 - (b) Hepatitis A virus, [P]
 - (c) Shigella spp., [P]
 - (d) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, [P]
 - (e) Salmonella Typhi, [P] or
 - (f) Salmonella spp. [P]

Note: A complete listing of communicable diseases that can be transmitted through FOOD can be obtained from any local health department.

- (3) Had a previous illness, diagnosed by a HEALTH PRACTITIONER, within the past 3 months due to Salmonella Typhi, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER; [P]
- (4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by an individual who is infected or ill with:
 - (a) Norovirus within the past 48 hours of the last exposure, [P]
 - (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
 - (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
 - (d) Hepatitis A virus within the past 30 days of the last exposure; [P] or
- (5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:
 - (a) Norovirus within the past 48 hours of the last exposure, [P]
 - (b) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or Shigella spp. within the past 3 days of the last exposure, [P]
 - (c) Salmonella Typhi within the past 14 days of the last exposure, [P] or
 - (d) Hepatitis A virus within the past 45 days of the last exposure. [P]

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

OBSERVATION: Scoop was improperly stored in the rice with handle in the rice.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 22-Mar-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by deteriorated freezer and mold/mildew caulking on 3 compartment sink.

CORRECTIVE ACTION(S): Replace the freezer and remove caulk and recaulk 3 compartment sink. Correct By: 22-Mar-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

4-301.12 (A) - WAREWASHING - SINK COMPARTMENT REQUIREMENTS - NUMBER

This is a priority foundation item

OBSERVATION: A 3 compartment sink is not being used properly in the manual warewashing operation, prewash, wash, rinse. Sanitizing in prep sink. Wash water is soiled.

CORRECTIVE ACTION(S): Provide a 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 22-Mar-2019

CODE CITATION: 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: Stainless pans and can opener are visibly soiled in clean storage.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 22-Mar-2019

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

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

OBSERVATION: Non-food contact surfaces of prep top are soiled with dried on foods.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 22-Mar-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

4-901.11 - UTENSILS, EQUIPMENT AND LINENS - AIR-DRYING REQUIRED

This is a core item

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 22-Mar-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Comments:

[Invoice will be emailed for reinspection fee.](#)

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



Paul Hosch



Doug Schaefer
(608) 785-9679