



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BEBO'S</b>	Facility Type <b>Mobile Service Base</b>
Facility ID # <b>ASTS-9XXQG3</b>	Facility Telephone # <b>608</b>
Facility Address <b>1100 KANE ST LA CROSSE , WI 54603</b>	
Licensee Name <b>BRONSON FROM WISCONSIN LLC</b>	Licensee Address <b>PO BOX 177 DAKOTA , MN 55925</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>August 29, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Refrigeration</b>	Temperature (Fahrenheit) <b>41</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3C sink	chemical		nsu		QA	
dish machine	chemical		50		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.

<b>Observed Violations</b>
<p><b>Total # 1</b></p> <p><b>Good Retail Practices - 36 - Insects, rodents &amp; animals not present,/outer openings protected</b></p> <p>This is a core item</p> <p><b>OBSERVATION:</b> Evidence of live flies throughout the kitchen.</p> <p><b>CORRECTIVE ACTION(S):</b> Routinely inspect facilities for insects and rodents. Correct By: 29-Aug-2017</p> <p><b>CODE CITATION:</b> 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: (B) Routinely inspecting the PREMISES for evidence of pests;</p>

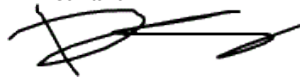
<b>Comments:</b>

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

  
**Bronson Hurt**

Sanitarian

  
**Doug Schaefer**  
**(608) 785-9679**