

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name	Facility Type
BIG MAMA'S GYROS	Mobile Service Base
Facility ID #	Facility Telephone #
ASTS-8U3SEZ	608
Facility Address	
1100 KANE ST	
LA CROSSE, WI 54603	
Licensee Name	Licensee Address
WISCONSIN WATERS CO	W5744 SHERWOOD DR
	LA CROSSE, WI
	54601

Inspection Information					
Inspection Type	Inspection Date	Total Time Spent			
Routine	01/11/2017				

Equipment Temperatures							
Description				Te	Temperature (Fahrenheit)		
reach in			30	36			
Warewashing Info							
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature	
Dish machine 3 C sink	chemical		50 200		Chlorine 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

Total # 2

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a core item

OBSERVATION: The 3 compartment sink is not cleaned at a frequency that prevents recontamination. Residue noted in the basins.

CORRECTIVE ACTION(S): Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. Correct By: 11-Jan-2017

CODE CITATION: 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and

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

This is a priority foundation item

OBSERVATION: Can opener is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 11-Jan-2017 **CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments	

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

Doug Schaefer (608) 785-9679