



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BURRACHOS AT KAPLAN UNIVERSITY</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-A8BMX3</b>	Facility Telephone # <b>608</b>
Facility Address <b>102 JAY ST LA CROSSE , WI 54601</b>	
Licensee Name <b>BURRACHOS LLC</b>	Licensee Address <b>9432 STATE RD 16 ONALASKA , WI 54650</b>

<b>Inspection Information</b>		
Inspection Type <b>Pre-inspection</b>	Inspection Date <b>03/23/2016</b>	Total Time Spent

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
White rice	140
Chicken	160
Pork	138
Blackbeans	157
Queso cheese	151

**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>
<b>Total # 0</b>

<b>Comments</b>
<p>Menu review and risk assessment conducted. Suggest bringing spare serving utensils along in case one is contaminated during service. Time as a Public Health Control was submitted and approved upon inspection. Provide a copy of the certified food manager to <a href="mailto:anewberry@lacrossecounty.org">anewberry@lacrossecounty.org</a></p>

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**