



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CARROLL'S POPCORN & FROZEN YOGURT	Facility Type Small Potentially Hazardous
Facility ID # ASTS-9GNTQ5	Facility Telephone # 608
Facility Address 3800 STATE HWY 16 STE 134 LA CROSSE , WI 54601	
Licensee Name PALM TREETZ LLC	Licensee Address 804 AMY DR HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date June 11, 2019	Total Time Spent

Equipment Temperatures	
Description Freezer	Temperature (Fahrenheit) f
Stand up cooler	46
Refrigeration - Self service bar	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical		200		QA
Wiping bucket	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.

Observed Violations

Total # 3

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

This is a core item

OBSERVATION: The bag of popped corn is stored on the floor in the store room.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 11-Jun-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Sorbet is being improperly thawed on counter.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 11-Jun-2019

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Fudge in Caravell is cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Jun-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments:

[Reinspect in one week for refrigeration temperature check. 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



karla west



Doug Schaefer
(608) 785-9679



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Facility Address 3800 STATE HWY 16 STE 134 LA CROSSE , WI 54601	
Licensee Name PALM TREETZ LLC	Licensee Address 804 AMY DR HOLMEN , WI 54636

Inspection Information		
Inspection Type Re-inspection	Inspection Date June 19, 2019	Total Time Spent

Equipment Temperatures	
Description Freezer Stand up cooler Refrigeration - Self service bar	Temperature (Fahrenheit) 46

Food Temperatures	
Description Blueberrie pearls	Temperature (Fahrenheit) 46

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical				
Wiping bucket	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.

Observed Violations

Total # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: 6/19/19 Blueberry pearls cold held at 46 degrees.

Fudge in Caravell is cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Jun-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: The bag of popped corn is stored on the floor in the store room.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 11-Jun-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

3-501.13 - THAWING

This is a core item

OBSERVATION: Sorbet is being improperly thawed on counter.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 11-Jun-2019

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

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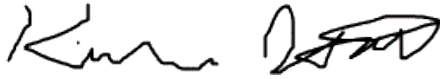
(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Comments:

Reinspection in one week, fee applies.
Invoice will be sent for today's reinspection.

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



karen stotts

Sanitarian



Doug Schaefer
(608) 785-9679



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Licensee Name PALM TREETZ LLC	Licensee Address 804 AMY DR HOLMEN , WI 54636

Inspection Information		
Inspection Type Re-inspection 2	Inspection Date June 26, 2019	Total Time Spent

Equipment Temperatures	
Description Freezer Stand up cooler Refrigeration - Self service bar	Temperature (Fahrenheit) 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical				
Wiping bucket	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

The following hazard(s) have been corrected since the last inspection.

Total # 1

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: 6/19/19 Blueberry pearls cold held at 46 degrees.
Fudge in Caravell is cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Jun-2019

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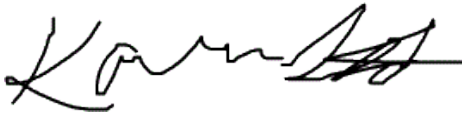
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Comments:

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Karen Stotts



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