

Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                                     |  |
|--|--|
| Facility Name<br>CENTENNIAL HALL - UNIVERSITY OF WISCONSIN LA CROSSE | Facility Type<br>Not Engaged in Food Processing                |
| Facility ID #<br>ASTS-9WRKKZ   | Facility Telephone #<br>608 785-8608                           |
| Facility Address<br>1741 STATE ST<br>LA CROSSE , WI 54601            |  |
| Licensee Name<br>COMPASS GROUP USA INC                               | Licensee Address<br>2400 YORKMONT RD<br>CHARLOTT , NC<br>28217 |

| <b>Inspection Information</b> |                                   |                  |
|-------------------------------|-----------------------------------|------------------|
| Inspection Type<br>Routine    | Inspection Date<br>April 27, 2018 | Total Time Spent |

| <b>Equipment Temperatures</b>   |  |
|---------------------------------|--|
| Description<br>reach-in coolers | Temperature (Fahrenheit)<br>36, 34, 38, 35, 37, 38 |

| <b>Warewashing Info</b>   |                              |              |            |  |                |
|---------------------------|------------------------------|--------------|------------|--|----------------|
| Machine Name              | Sanitization Method          | Thermo Label | PPM        | Sanitizer Name                                   | Sanitizer Type |
| dish machine<br>dispenser | high temperature<br>chemical | failed<br>-  | -<br>400++ | -<br>Ecolab Oasis 146<br>Multi-Quat<br>Sanitizer | -<br>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**

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

This is a priority item

**REPEAT OBSERVATION:** Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

**CORRECTIVE ACTION(S):** Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 27-Apr-2018

**CODE CITATION:** 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION:** Ecolab Oasis 146 Multi-Quat Sanitizer is not being used according to manufacturer's use directions.

**CORRECTIVE ACTION(S):** Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Sanitizer in dispenser is at 400++ ppm today. Correct By: 27-Apr-2018

**CODE CITATION:** 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

**Comments:**

[Re-inspection after 1 week. Contact Sam \(785-9732\) when corrected or with questions.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/04/2018

Person in Charge

Sanitarian



**John Parkyn**



**Samuel Welch  
(608) 785-9732**

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| <b>Inspection Information</b> |                                |                  |
|-------------------------------|--------------------------------|------------------|
| Inspection Type<br>Follow Up  | Inspection Date<br>May 4, 2018 | Total Time Spent |

| <b>Equipment Temperatures</b>   |                          |
|---------------------------------|--------------------------|
| Description<br>reach-in coolers | Temperature (Fahrenheit) |

| <b>Warewashing Info</b> |                     |              |     |                  |                |
|-------------------------|---------------------|--------------|-----|------------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name   | Sanitizer Type |
| dish machine            | high temperature    | pass         | -   | -                | -              |
| dispenser               | chemical            | -            | 400 | Ecolab Oasis 146 | QA             |
| bucket                  | chemical            | -            | 400 | Multi-Quat       | QA             |
|                         |                     |              |     | Ecolab Oasis 146 |                |
|                         |                     |              |     | Multi-Quat       |                |

**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 # 2**

**4-703.11 (B) - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING HOT WATER EXPOSURE TIME**

This is a priority item

**OBSERVATION:** Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

**CORRECTIVE ACTION(S):** Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 27-Apr-2018

**CODE CITATION:** 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

**7-202.12 (A) - TOXIC SUBSTANCES - CONDITIONS OF USE - USED**

This is a priority item

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- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

**Comments:**

[All items corrected from last inspection. Contact Sam \(785-9732\) with questions.](#)

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



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