

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHUCK E CHEESE'S #724	Facility Type Restaurant
Facility ID # HSAT-7QXLAD	Facility Telephone # 608 781-6441
Facility Address 4400 STATE ROAD 16 LA CROSSE , WI 54601	
Licensee Name CEC ENTERTAINMENT, INC	Licensee Address 1707 MARKET PLACE BLVD STE 200 IRVING , TX 75063

Inspection Information		
Inspection Type Routine	Inspection Date December 14, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	36
chest freezer	-34
reach-in freezer	-2, 2
Dippin Dots freezer	-21
lrg prep top cooler	36
small prep top cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
shredded carrots (walk-in cooler)	37
pineapple (lrg prep)	37
pizza sauce (lrg prep)	39
cottage cheese (salad bar)	40
potato salad (salad bar)	38
pizza (cook)	200

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishwasher	chemical	-	50	SaniClean II	sodium
3 compartment sink	chemical	-	300	Ecologic Solutions	hypochlorite
utility sink dispenser	chemical	-	400+	C18	QA
wiping bucket	chemical	-	200	Ecologic Solutions C18 Ecologic Solutions C18	QA QA QA

Certified Manager		
Name AMANDA L TAYLOR	Certificate # KBRN-9CYNJ7	Certificate Expiration 08/08/2018

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 # 5

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The plastic ice scoop was improperly stored on top of the ice machine.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended or in a clean, covered container.

Correct By: 27-Dec-2017

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The metal ice scoop is broken.

CORRECTIVE ACTION(S): Replace or have defective utensil repaired. Correct By: 27-Dec-2017

CODE CITATION: 4-502.11 (A) UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

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

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of different chemicals were labeled "restroom cleaner."

CORRECTIVE ACTION(S): Label working containers (spray bottles) with correct contents.

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Stainless cleaner is stored over the 3 compartment warewashing sink.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 20-Dec-2017

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

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

This is a priority item

OBSERVATION: Ecologic Solutions C18 Neutral Sanitizer/Disinfectant is not being used according to manufacturer's use directions and is at 400+ ppm, as dispensed from the utility sink dispenser.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 20-Dec-2017

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:

[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.

Person in Charge

Sanitarian



Jenny Jolivette



Samuel Welch
(608) 785-9732