



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name EINSTEIN BROS BAGELS AT FRANNY'S | Facility Type Restaurant |
| Facility ID # ASTS-8MHLTX | Facility Telephone # 608 796-3830 |
| Facility Address 900 VITERBO DR LA CROSSE , WI 54601 | |
| Licensee Name ARAMARK CORP | Licensee Address 900 VITERBO DR LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------------|------------------|
| Inspection Type Routine | Inspection Date November 1, 2017 | Total Time Spent |

| Equipment Temperatures | |
|---------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep top cooler | 42 |
| Display cooler | 38 |
| prep top bottom | 40 |
| reachin cooler store room | 38 |
| undercounter reach in cooler #1 | 35 |
| undercounter reach in cooler #2 | 33 |

| Food Temperatures | |
|---------------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| roasted red pepper cold hold prep top | 40 |
| cold hold sliced tomato prep top | 42 |
| cold hold melon cup display cooler | 41 |
| broc cheese soup hot hold | 179 |
| hot hold chilli | 180 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|---------|---------------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 compartment sink | chemical | | 300 | Quaternary ammonium | | |
| wiping bucket(2) | chemical | | 300,300 | quaternary ammonium | | |

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

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

OBSERVATION: There is no approved certified food manager for this establishment.

CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 01-Dec-2017

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Employee (cashier) observed handling bagel from the display case with bare hands when handing it off to the back line prep employee.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: No handwashing signage provided at handwashing sink behind the register.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 01-Nov-2017

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

[Menu review and risk assessment conducted.](#)

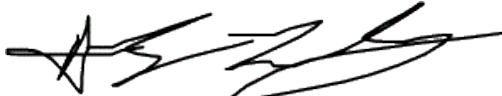
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



karen steinhoff

Sanitarian



Aron Newberry
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