



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>FESTIVAL FOODS - COPELAND</b>	Facility Type <b>Large Potentially Hazardous</b>
Facility ID # <b>ASTS-8S6N53</b>	Facility Telephone # <b>608 779-2722</b>
Facility Address <b>30 COPELAND AVE LA CROSSE , WI 54603</b>	
Licensee Name <b>SKOGEN'S FOODLINER, INC</b>	Licensee Address <b>3800 EMERALD DR E ONALASKA , WI 54650</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>March 4, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Produce	
sushi	
deli	
walk in cooler	
True	
walk in cooler	
deli case	
meat case	
True	
Meat bunkers	
dairy walk in	
dairy	
walk in cooler	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
produce dept salad	50
Deli chicken	102

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp (deli)	Heat				
High temp (bakery)	Heat				
3 comp sink produce	chemical				
3 comp sink meat	chemical				
3 comp sink - deli	Chemical				
3 comp sink bakery	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.

<b>Observed Violations</b>
<b>Total # 5</b>

### **Risk/Intervention - 19 - Proper hot holding temperatures**

This is a priority item

**REPEAT OBSERVATION:** Three styles of chicken on the hot bar are hot held at 106, 101, 115°F.

3-4-19 chicken hot held at 102 degrees.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 25-Feb-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).

### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION:** Salad in produce and chicken self serve are cold held at 52 and 46°F.

3/4/19 salad in produce at 50 degrees.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 25-Feb-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).

### **Risk/Intervention - 22 - Time as a public health control: procedures and record**

This is a priority foundation item

**OBSERVATION:** Hot bar foods using time as a public health control for 4-hours is not properly marked or identified with a discard time.

**CORRECTIVE ACTION(S):** Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 04-Mar-2019

**CODE CITATION:** 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

(1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]

(3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and

(4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a priority foundation item

**REPEAT OBSERVATION:** Stainless pans in clean storage in the deli and meat room equipment visibly soiled.

3/4/19 Meat room ok, deli pans soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 25-Feb-2019

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**REPEAT OBSERVATION:** The hot bar is not cleaned on a frequent basis.

3/4/19 better but not clean.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 25-Feb-2019

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Corrected Hazards**

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

**Total # 2**

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

This is a core item

**OBSERVATION:** The ceiling and walls in the deli prep area and bakery have buildup of dust. The floor in deli, meat and bakery need more frequent cleaning (including walk in coolers).

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 25-Feb-2019

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING**

This is a core item

**OBSERVATION:** Foods in the deli walk in cooler, bakery cooler and freezer were observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 25-Feb-2019

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Comments:**

[Reinspection in one week. Fee applies, invoice for this reinspection will be emailed.](#)

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



**Aaron Juneau**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**



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Licensee Name SKOGEN'S FOODLINER, INC	Licensee Address 3800 EMERALD DR E ONALASKA , WI 54650

<b>Inspection Information</b>		
Inspection Type Re-inspection 2	Inspection Date March 11, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description Produce sushi deli walk in cooler True walk in cooler deli case meat case True Meat bunkers dairy walk in dairy walk in cooler	Temperature (Fahrenheit)

<b>Food Temperatures</b>	
Description Salad	Temperature (Fahrenheit) 49

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp (deli)	Heat				
High temp (bakery)	Heat				
3 comp sink produce	chemical				
3 comp sink meat	chemical				
3 comp sink - deli	Chemical				
3 comp sink bakery	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

#### Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

**OBSERVATION:** Hot bar foods using time as a public health control for 4-hours is not properly marked or identified with a discard time.

3/11/19 Update TPHC for hot bar so marking matches SOP.

**CORRECTIVE ACTION(S):** Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 04-Mar-2019

**CODE CITATION:** 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a priority foundation item

**REPEAT OBSERVATION:** Stainless pans in clean storage in the deli and meat room equipment visibly soiled.

3/4/19 Meat room ok, deli pans soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition.

3/11/19 Store to replace soiled stainless pans in deli or clean them. Correct By: 25-Feb-2019

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

#### Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 11-Mar-2019

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

- (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and
- (B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

### **Corrected Hazards**

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

**Total # 3**

#### **3-501.16 (A) (1) - PHF/TCS, HOT HOLDING**

This is a priority item

**OBSERVATION:** Three styles of chicken on the hot bar are hot held at 106, 101, 115°F.

3-4-19 chicken hot held at 102 degrees.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 25-Feb-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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(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).

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

This is a priority item

**OBSERVATION:** Salad in produce and chicken self serve are cold held at 52 and 46°F.

3/4/19 salad in produce at 50 degrees.

3/11/19 salad bunker taken out of service today. 49 degrees.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 25-Feb-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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#### **4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** The hot bar is not cleaned on a frequent basis.

3/4/19 better but not clean.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 25-Feb-2019

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

### **Comments:**

Prepared salad bunker taken out of service today.

Next inspection will be after July 1, 2019 and focus on produce temperatures, deli temperatures and TPHC, and the cleaning of food contact surfaces in deli and meat room

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

A handwritten signature in black ink, consisting of a large, stylized 'A' followed by a horizontal line extending to the right.

**Aaron Juneau**

Sanitarian

A handwritten signature in black ink, consisting of a stylized 'D' followed by a horizontal line extending to the right.

**Doug Schaefer**  
**(608) 785-9679**