



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FESTIVAL FOODS - STATE RD	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S6PDX	Facility Telephone # 608 788-8777
Facility Address 2500 STATE RD LA CROSSE , WI 54601	
Licensee Name SKOGEN'S FOODLINER, INC	Licensee Address 3800 E EMERALD DR ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date March 12, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Produce display coolers	38,38,39
Produce walk in cooler	37
cheese display	33
Produce reach in coolers	41,40
deli walk in cooler	38
deli reach in cooler	40,35
deli drawer coolers (island)	40
deli display island	39,39
organic reach in coolers	38
meat display coolers	36
meat walk in cooler	42
dairy walk in cooler	43
Meat bunkers	40
dairy bunker	42
dairy reach in coolers	38
bakery walk in cooler	37
bakery case	
bakery reach in cooler	
front door reach in cooler	40
deli prep top	37
meat display	38
meat room	41
meat holding walk in cooler	33
meat roll out cooler	38
prepared meat bunker	43
prep meat reach in cooler	39,42
prep meat rollout	38
dairy reach in coolers	38,38,38
checkout endcap reach in cooler with small milk	42

Food Temperatures

Description	Temperature (Fahrenheit)
hot hold chilli deli	138
cold hold sliced tomato deli prep top back room	38
cold hold barbeque sauce on salad bar	55
cook temp deli chicken	182
reheat BBQ wings deli	185
cooling temp 2 hours, chicken pot pie in deli blast chiller	40
cold hold deli egg salad with pre-chilled ingredient	42
cold hold pot pie deli island display	40
hot hold turkey and gravy, deli hot bar	160

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
deli dish machine	high temp	PASSED			
wiping buckets	chemical		200,30	quaternary	
	Chemical		0,200,	ammonium	
3 compartment sink	Chemical		200	quaternary	
deli	Chemical		300	ammonium	
3 compartment sink	thermal	PASSED	NSU	quaternary	
meat			NSU	ammonium	
3 compartment sink				quaternary	
bakery				ammonium	
Bakery dish machine				quaternary	
				ammonium	

Certified Manager

Name	Certificate #	Certificate Expiration
JOSH D BREITUNG	CJEY-9MWRVJ	4/15/2019

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 - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Barbeque sauce in a squeeze bottle on the salad bar is cold held at 55°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

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).

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

This is a core item

OBSERVATION: The bakery microwave is not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 12-Mar-2018

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

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

This is a priority foundation item

OBSERVATION: Bakery handwashing sink (by the dishwashing machine) observed to be inaccessible during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 12-Mar-2018

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Comments:

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



Mike Gates



**Aron Newberry
(608) 785-9730**