



Retail Food Establishment Inspection Report

| <b>Establishment Information</b>   |  |
|--|--|
| Facility Name<br><b>FUEL GOOD NUTRITION</b>                              | Facility Type<br><b>Very Small Non Potentially Hazardous</b>                     |
| Facility ID #<br><b>MWAS-AQZKL6</b>                                      | Facility Telephone #<br><b>715 533-8315</b>                                      |
| Facility Address<br><b>400 MAIN ST. STE 101<br/>LA CROSSE , WI 54601</b> |  |
| Licensee Name<br><b>FUEL GOOD NUTRITION</b>                              | Licensee Address<br><b>4650 W SPENCER ST SUITE 1<br/>APPLETON , WI<br/>54914</b> |

| <b>Inspection Information</b>                     |   |                  |     |                |                |
|---|---|------------------|-----|----------------|----------------|
| Inspection Type<br><b>Follow Up</b>               | Inspection Date<br><b>September 5, 2018</b> | Total Time Spent |     |                |                |
| <b>Warewashing Info</b>                           |   |                  |     |                |                |
| Machine Name                                      | Sanitization Method                         | Thermo Label     | PPM | Sanitizer Name | Sanitizer Type |
| 3 compartment sink<br>3 compartment sink<br>fixed |   |                  | 50  | chlorine       |                |

**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>Corrected Hazards</b>  |
|---|
| <p>The following hazard(s) have been corrected since the last inspection.<br/><b>Total # 7</b></p> <p><b>ATCP 75.03 (1) [B] - POSTING OF LICENSE</b><br/>This is a core item<br/><b>OBSERVATION:</b> Current license is not posted in establishment.<br/><b>CORRECTIVE ACTION(S):</b> Post license in public view. Correct By: 01-Aug-2018<br/><b>CODE CITATION:</b> ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.</p> <p><b>6-301.14 - HANDWASHING SIGNAGE</b><br/>This is a core item<br/><b>OBSERVATION:</b> No handwashing signage provided at bar handwashing sink.<br/><b>CORRECTIVE ACTION(S):</b> Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 08-Aug-2018<br/><b>CODE CITATION:</b> 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.</p> <p><b>5-202.12 (C) - HANDWASHING SINKS, INSTALLATION - NON-HAND OPERATED</b><br/>This is a core item<br/><b>OBSERVATION:</b> Handwashing sink is not non-hand operated or is operating incorrectly.</p> |

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 01-Sep-2018

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

#### **6-501.115 - PROHIBITING ANIMALS**

This is a priority foundation item

**OBSERVATION:** Dog was observed in the dining area, and behind the bar.

**CORRECTIVE ACTION(S):** Remove the animal from the premises and keep all prohibited animals out of the premises.

Correct By: 01-Aug-2018

**CODE CITATION:** 6-501.115 (A) Except as specified in ¶¶ (B) and (C) of this section, live animals may not be allowed on the PREMISES of a FOOD ESTABLISHMENT. [Pf]

(B) Live animals may be allowed in the following situations if the contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result:

(1) Edible FISH or decorative FISH in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

(2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;

(3) In areas that are not used for FOOD preparation and that are usually open for customers, such as dining and sales areas, SERVICE ANIMALS that are controlled by the disabled EMPLOYEE or individual, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL;

(4) Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:

(a) Effective partitioning and self-closing doors separate the common dining areas from FOOD storage or FOOD preparation areas,

(b) Condiments, EQUIPMENT, and UTENSILS are stored in enclosed cabinets or removed from the common dining areas when pets are present, and

(c) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service;

(5) In areas that are not used for FOOD preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly restricted, such as in a variety store that sells pets or a tourist park that displays animals.

(C) Live or dead FISH bait may be stored if contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES cannot result.

#### **4-701.10 - FOOD-CONTACT SURFACES AND UTENSILS**

This is a priority item

**OBSERVATION:** Equipment (blender carafes) not being sanitized. The 3 compartment sink was at 0ppm of chlorine at the time of the inspection.

**CORRECTIVE ACTION(S):** After cleaning, sanitize equipment and utensils. Correct By: 01-Aug-2018

**CODE CITATION:** 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

#### **4-903.11 (A) - UTENSILS, EQUIPMENT AND LINENS - STORING PROHIBITIONS - CLEAN DRY LOCATION**

This is a core item

**OBSERVATION:** Ice bucket is improperly stored in under a dripping hand sink and is collecting water.

**CORRECTIVE ACTION(S):** Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor. Correct By: 01-Aug-2018

**CODE CITATION:** 4-903.11 (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

(1) In a clean, dry location;

(2) Where they are not exposed to splash, dust, or other contamination; and

(3) At least 15 cm (6 inches) above the floor.

#### **4-202.11 (1) - (4) - EQUIPMENT AND UTENSILS - FOOD CONTACT SURFACES, CLEANABILITY**

This is a priority foundation item

**OBSERVATION:** Ice bin lid located in basement storage is broken and cracked and was required to be repaired following last years inspection.

**CORRECTIVE ACTION(S):** Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. Correct By: 01-Sep-2018

**CODE CITATION:** 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

**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



**ben lasche**

Sanitarian



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