



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>GRACIES PITAS &amp; WRAPS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWFER</b>	Facility Telephone # <b>608 784-5300</b>
Facility Address <b>1908 CAMPBELL RD LA CROSSE , WI 54601</b>	
Licensee Name <b>CSV HOLDINGS CO LLC</b>	Licensee Address <b>1908 CAMPBELL LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>April 23, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezers	fzn
Prep cooler	35
Walk in cooler	37
Imbeza (coke cooler)	41
Frigidaire Stand up homestyle	42

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Gyro cone	189

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp machine	Chemical		0		chlorine
Sanitizer bucket x2	Chemical		>200		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>Observed Violations</b>
<p><b>Total # 10</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> There is no approved food manager's certificate posted in the food establishment. <b>CORRECTIVE ACTION(S):</b> Provide &amp; post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators food manager's certificate. Correct By: 23-Apr-2019 <b>CODE CITATION:</b> 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.</p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Food is subject to potential contamination by placing ice buckets on floor.</p>

Mop in utility sink next to 3 compartment sink.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 23-Apr-2019

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

**Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**OBSERVATION:** Home Frigidaire refrigerator is not NSF to hold foods.

**CORRECTIVE ACTION(S):** Provide NSF equipment in sufficient capacity to hold food at proper temperature. Reduce food inventory or provide additional approved equipment. Correct By: 27-May-2019

**CODE CITATION:** 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]

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

This is a priority item

**OBSERVATION:** The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 23-Apr-2019

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L  
pH 10 or less °C (°F) pH 8 or less °C (°F)

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25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a core item

**REPEAT OBSERVATION:** Handwashing sink is not non-hand operated or is operating incorrectly.

**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: 27-May-2019

**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.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be blocked with filled with equipment 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: 23-Apr-2019

**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]

**Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned**

This is a core item

**OBSERVATION:** Two unisex bathrooms are not provided with a covered waste receptacle.

**CORRECTIVE ACTION(S):** Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 23-Apr-2019

**CODE CITATION:** 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**REPEAT OBSERVATION:** Lights located in kitchen are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 23-Apr-2019

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
  - (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.
- (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a priority foundation item

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 23-Apr-2019

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; [Pf]
- (B) A continuous towel system that supplies the user with a clean towel; Pf or
- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

**Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

This is a core item

**OBSERVATION:** Current license is not posted in establishment.

**CORRECTIVE ACTION(S):** Post license in public view. Correct By: 23-Apr-2019

**CODE CITATION:** 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.

**Comments:**

Discussed ServSafe class taken in 2016. No certificate posted. Gracie to contact ServSafe for certificate or retake class.

Current permit will be emailed for posting.

Reinspection in one week for ServSafe information, Hand sink corrections, dish machine sanitizer check and light covers.

Reinspection fee will apply.

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



**despina g kozidis**

Sanitarian



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



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Licensee Name <b>CSV HOLDINGS CO LLC</b>	Licensee Address <b>1908 CAMPBELL LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>April 30, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Freezers Prep cooler Walk in cooler Imbeza (coke cooler) Frigidaire Stand up homestyle</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp machine	Chemical		200		chlorine
Sanitizer bucket x2	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>
<p><b>Total # 6</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>REPEAT OBSERVATION:</b> Food is subject to potential contamination by placing ice buckets on floor. Mop in utility sink next to 3 compartment sink. <b>CORRECTIVE ACTION(S):</b> Change methods or procedures to protect foods from contamination. Correct By: 23-Apr-2019 <b>CODE CITATION:</b> 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p> <p><b>Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control</b> This is a priority foundation item <b>REPEAT OBSERVATION:</b> Home Frigidaire refrogerstor is not NSF to hold foods. <b>CORRECTIVE ACTION(S):</b> Provide NSF equipment in sufficient capacity to hold food at proper temperature. Reduce food inventory or provide additional approved equipment. Correct By: 27-May-2019 <b>CODE CITATION:</b> 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]</p>

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

This is a core item

**REPEAT OBSERVATION:** Handwashing sink is not non-hand operated or is operating incorrectly.

**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: 27-May-2019

**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.

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

This is a priority foundation item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** 4/30/19 Counter hand sink blocked with wiping solution pail.

Handwashing sink observed to be blocked with filled with equipment 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: 23-Apr-2019

**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]

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

This is a priority foundation item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** 4/30/19 Repeat

No single-use toweling or other hand drying device available at handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 23-Apr-2019

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

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(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

**Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

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**REPEAT OBSERVATION:** Current license is not posted in establishment.

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**Corrected Hazards**

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

**Total # 4**

**12-201.11(C) - POSTING OF CERTIFICATE**

This is a core item

**OBSERVATION:** There is no approved food manager’s certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators food manager's certificate. Correct By: 23-Apr-2019

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under

this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

#### **4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

**OBSERVATION:** The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 23-Apr-2019

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L  
pH 10 or less °C (°F) pH 8 or less °C (°F)

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25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

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(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

#### **6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING**

This is a core item

**OBSERVATION:** Lights located in kitchen are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 23-Apr-2019

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

#### **5-501.17 - TOILET FACILITIES - RECEPTACLES - COVERED**

This is a core item

**OBSERVATION:** Two unisex bathrooms are not provided with a covered waste receptacle.

**CORRECTIVE ACTION(S):** Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 23-Apr-2019

**CODE CITATION:** 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

#### **Comments:**

Despina Kozidis certified by State Food Safety 4/23/19, expires in 3 years.

Invoice will be emailed for inspection fee.

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



**Despina Kozidis**

Sanitarian



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