



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name KWIK TRIP #1048	Facility Type Large Potentially Hazardous
Facility ID # MWAS-B8BPF4	Facility Telephone # 608 786-0339
Facility Address 341 E JEFFERSON ST WEST SALEM , WI 54669	
Licensee Name KWIK TRIP, INC.	Licensee Address PO BOX 2107 LA CROSSE , WI 54602

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date March 7, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	33
Zero Zone	39
True	
True	
Hill bunker	41, 37
True	
True	
True	
True	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
chicken CT	180
chicken hot hold	141, 167, 163

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink			350		QA

**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.

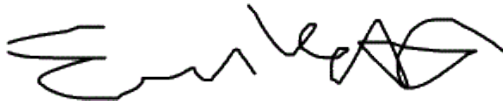
<b>Observed Violations</b>
<p><b>Total # 1</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Meats stored on the floor of the walk in cooler. <b>CORRECTIVE ACTION(S):</b> Store all food items 6 inches above the floor. Correct By: 07-Mar-2019 <b>CODE CITATION:</b> 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.</p>

**Comments:**

Discussed reporting of symptoms of illness by staff.  
Certified food manager discussed.

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



**erin von arx**

Sanitarian



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