



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KWIK TRIP (# 350)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5U28	Facility Telephone # 608
Facility Address 9421 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name KWIK TRIP INC	Licensee Address PO BOX 2107 LA CROSSE, WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date October 26, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - retail meat	37
Freezer	0
Condiment cooler	43
Cream cooler	36.5
Walk in cooler	37
Refrigeration - kitchen prep	39
Refrigeration - under counter cooler - kitchen	40.5
Freezer - F'Real	0
Freezer - ice cream	0
Refrigeration - retail - sandwich // pizza	36.5

Food Temperatures	
Description	Temperature (Fahrenheit)
COld hold - half and half - bottom condiment cooler	43.5
Cold hold - tomatoes - condiment upper	38
Cold hold - kitchen under counter - hot dog	41.0
Cold hold - ham - kitchen prep line top	38
Cold hold - ribs - bottom prep cooler	38
Cold hold - chicken patty - walk in cooler	36.5
Cold hold - sandwich - retail cooler	36
Cold hold - eggs - retail refrig	36.5
Cold hold - creams - chilled cream cooler	36.5
Cook - beef burger	189
Cook - chicken patty	189.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 Comp Sink	Chemical		300	Quaternary ammonium		

Certified Manager		
Name	Certificate #	Certificate Expiration
HEATHER M THOMPSON	DOGD-9U7ANR	6/20/2018

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
<p>Total # 1</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item REPEAT OBSERVATION: Half and half, cream in condiment cooler is cold held at 43.5°F. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 26-Oct-2017 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).</p>

Comments:
<ol style="list-style-type: none"> 1. Discussed employee illness policy 2. Discussed date marking procedures 3. Reviewed F'Real machine sanitizing logs 4. CFM heather thompson servsafe 6/20/18

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, November 02, 2017

Person in Charge

Sanitarian




Nicole Frankfourth
(608) 785-9731