



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KWIK TRIP # 383	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TY8	Facility Telephone # 608
Facility Address 408 SAND LAKE COULEE ONALASKA, WI 54650	
Licensee Name KWIK TRIP, INC.	Licensee Address PO BOX 2107 LA CROSSE, WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date February 14, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Zero zone Freezer	F
Walk in freezer (2)	F
True	
True	40
Zero Zone	38
True	38
Walk in cooler	37
Bunker	35/27
True	38
Walk in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
hot spot	144, 159, 155
Roller grill	163, 139
hot hold soup	155

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		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.

Observed Violations

Total # 3

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): chicken and eggrolls in walk in cooler not wrapped, ground beef patties and hash browns in walk in freezer not wrapped.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 14-Feb-2019

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Three cases of candy are stored on the floor in the back receiving room.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 14-Feb-2019

CODE CITATION: 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.

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

This is a core item

OBSERVATION: Lights located in walk in cooler and True soup cooler are missing end caps on the shields.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 21-Feb-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.

Comments:

True soup cooler appears to be 48-62 but soups are thawing and below 40. suggest this unit get serviced.

Ceiling in kitchen has dust starting to build-up on the ceiling by the air vents.

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



craig smith

Sanitarian



**Doug Schaefer
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