



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name KWIK TRIP (# 684)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5TVL	Facility Telephone # 608 786-2412
Facility Address 985 W CITY HIGHWAY 16 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 November 25, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (main)	33
walk-in freezer	FN
reach-in coolers	38/37/39/35
prep top cooler	30.5
fresh case	34
creamer cooler	39
reach-in freezer	FN
F'Real freezer	FN
Soup/pizza cooler	41
Hatco HH	157
Under counter cooler	35
salad bar	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Ham, CH prep top	38
Sliced tomato, CH salad bar	39
Hot dog, HH	147
Tornado, HH	173
Chicken soup, HH	157

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		NSU		

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
MEGAN L GULBRANSON	CJEY-9TVSJJ	1/9/2020
LAURA A STEPHENSON	DOGD-9D6R9B	1/13/2019
LANCE M HUTZENBUHLER	DROS-8RKTBP	2/23/2017

**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 # 1**

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

This is a core item

**OBSERVATION:** Fresh blends smoothie machine not contacting PHF/TCS food are improperly cleaned. Cleaning logs state not washed every 24 hours on six different dates.

**CORRECTIVE ACTION(S):** Clean utensil and equipment not contacting PHS/TSC food any time contamination occurs, at least every 24 hours, or at a frequency according to manufacturer specifications. Correct By: 25-Nov-2019

**CODE CITATION:** 4-602.11 (E) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; or
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
  - (a) At a frequency specified by the manufacturer, or
  - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

**Comments:**

[CFM: Mark Wagner 9/22/22](#)


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

Sanitarian



mark wagner



Amanda Ramos  
(608) 785-9771