



### Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                        |  |
|---|--|
| Facility Name<br>KWIK TRIP #761                         | Facility Type<br>Large Potentially Hazardous               |
| Facility ID #<br>ASTS-8S6PFX                            | Facility Telephone #<br>608 782-6474                       |
| Facility Address<br>500 CASS ST<br>LA CROSSE , WI 54601 |  |
| Licensee Name<br>KWIK TRIP, INC.                        | Licensee Address<br>PO BOX 2107<br>LA CROSSE , WI<br>54602 |

| <b>Inspection Information</b> |                                     |                  |
|-------------------------------|-------------------------------------|------------------|
| Inspection Type<br>Special    | Inspection Date<br>January 14, 2020 | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| walk-in cooler                | 31.5                     |
| under counter cooler-kitchen  | 38.5                     |
| prep top cooler -kitchen      | 29                       |
| island display cooler         | 38/29/31/36/35           |
| pizza cooler                  | 31                       |
| meat cooler                   | 37                       |
| beer cave                     | 38                       |
| walk in freezer               | FN                       |
| display freezer               | FN                       |
| freal freezer                 | FN                       |
| Ice cream freezer             | FN                       |

| <b>Food Temperatures</b>          |                          |
|-----------------------------------|--------------------------|
| Description                       | Temperature (Fahrenheit) |
| Cheesy Potato soup, HH            | 148                      |
| Clam chowder, HH                  | 139                      |
| Chicken wild rice, HH             | 142                      |
| Chili, HH                         | 154                      |
| Chicken noodle, HH                | 164                      |
| Egg roll, HH                      | 142                      |
| Hot dogs, HH                      | 168                      |
| Sliced tomato, CH salad bar right | 41                       |
| Sliced tomato, CH salad bar left  | 40                       |
| Sausage, CH prep table            | 38                       |
| Rib patty, CH prep top            | 36.5                     |
| Chicken tenders, CT               | 169.5                    |
| Potato wedges, CT                 | 180                      |
| Whole roast chicken, CT           | 184                      |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 compartment sink      | chemical            |              | 300 |                | 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.

**Comments:**

This inspection was conducted as a state evaluation of the facility inspector, not a routine inspection.

CFM: Terry Johnson 9/20/24

No violations at time of evaluation

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

**Amanda Ramos**  
**(608) 785-9771**