



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MRS FIELDS COOKIES PRETZELMAKER	Facility Type Restaurant
Facility ID # BHEP-87US98	Facility Telephone # 608 779-1270
Facility Address 3800 STATE ROAD 16 LA CROSSE, WI 54601-1800	
Licensee Name PARADREW INC	Licensee Address 2993 KINSALE DR MARION, IA 52302-4749

Inspection Information		
Inspection Type Routine	Inspection Date November 3, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up cooler	36.5
Under counter cooler	49
Walk in freezer	3
Smoothie cooler	51.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - ranch - homestyle cooler	49.5
Cold hold - smoothie mix - smoothie cooler	51.5
Cold hold - marinara sauce - stand up cooler	36.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Three compartment sink	Chemical		300	Quaternary ammonium		

Certified Manager		
Name STEVEN A BLUM	Certificate # DOGD-9QFC6E	Certificate Expiration 1/18/2020

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Hot dogs, dressings in under counter homestyle cooler are cold held at 49.5°F. Smoothie mixes in smoothie cooler are cold held at 51.5 F. Mixes were discarded.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

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).

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a priority foundation item

OBSERVATION: Homestyle under counter cooler is not sufficient in capacity to hold foods at 41F.

CORRECTIVE ACTION(S): Replace cooler with NSF approved cooler within 30 days. Provide equipment in sufficient capacity to hold food at proper temperature. Reduce food inventory or provide additional approved equipment. Correct By: 03-Dec-2017

CODE CITATION: 4-301.11 EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified in Chapter 3. [Pf]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at front handwashing sink for hand drying. Employee placed new paper towel at dispenser

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 03-Nov-2017

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments:

1. Menu review and risk assessment conducted.
2. HOMESTYLE UNDER COUNTER COOLER MUST BE REPLACED WITHIN 30 DAYS. This cooler has provided unsafe food temperatures since 2014.
3. Discussed employee illness policy.

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 10, 2017

Person in Charge

Sanitarian

Kate P

Nicole Frankfourth

Nicole Frankfourth
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