



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name OUR TOWN FRESH MARKET LA CROSSE	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5U4X	Facility Telephone # 608 781-6460
Facility Address 1607 GEORGE ST LA CROSSE , WI 54603	
Licensee Name HEGENBARTH & SONS II LLC	Licensee Address 17512 N MAIN ST GALESVILLE , WI 54630

Inspection Information		
Inspection Type Routine	Inspection Date 06/02/2014	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cold Holding - Refrigeration	39, 40, 39, 36, 39, 39, 40, 42, 39,
Cold hold - Klement's brat cooler	36, 36, 41, 38, 43
	44, 60

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding - chicken	170

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment deli sink	chemical				
3 compartment meat room sink	chemical				
2 compartment produce sink					

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 # 6</p> <p>OBSERVATION: Handwashing sink observed to be obstructed by garbage cans during inspection and is unavailable for proper handwashing.</p> <p>CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 02-Jun-2014</p> <p>CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]</p> <p>(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as</p>

specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

OBSERVATION: Ground beef is stored above whole muscle meats in meat cooler.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 02-Jun-2014

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

OBSERVATION: There are ready-to-eat ribs stored under raw meat items in meat cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 02-Jun-2014

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

- (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
- (b) Cooked READY-TO-EAT FOOD; [P]
- (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

OBSERVATION: Packaged food items in Klement's brat cooler area are cold held at temperatures greater than 41°F. Temperatures range from 44-60.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 02-Jun-2014

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).

OBSERVATION: Food items in walk-in freezer are subject to potential contamination by freezer condensate. Condensate is leaking down walls and from ceiling onto food boxes.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 02-Jun-2014

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

OBSERVATION: Food items are stored on the floor in the walk-in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 02-Jun-2014

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.

Comments

Risk assessment and menu review conducted.

Clean meat room.

Discussed deli cooling practices and utilizing walk in cooler.

Mary retook the CFM course.

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



chris stevens

Sanitarian



Doug Schaefer
(608) 785-9679