



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PREMIER CATERING	Facility Type Mobile Restaurant
Facility ID # ASTS-9X4JUJ	Facility Telephone # 608 782-0886
Facility Address 1906 WARD AVE LA CROSSE , WI 54601	
Licensee Name PREMIER CATERING LLC	Licensee Address 1906 WARD AVE LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 5, 2018	Total Time Spent

Equipment Temperatures	
Description reach-in coolers	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical				
wiping bucket	chemical		300	quat	
wiping bucket	chemical				

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 # 4

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Potato salad is being held in an unapproved soda style cooler on ice (not mechanical refrigeration).

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F in an approved NSF refrigerated unit. Mechanical refrigeration was started at the time of the inspection and the remaining potato salad will be placed in the mechanical refrigeration once the ambient air temperature is at or below 41F. All remaining food will be discarded at the end of service.

Correct By: 05-Jun-2018

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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Soda style cooler that is holding the potato salad in ice is not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 05-Jun-2018

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A quaternary ammonium test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 12-Jun-2018

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

OBSERVATION: Handwashing sink in service line is not conveniently located for easy access to food employees.

CORRECTIVE ACTION(S): Relocate handwashing sink to facilitate handwashing by food employees. Correct By: 05-Jun-2018

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [Pf]

Comments:

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



Aron Newberry
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