



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PREMIER CATERING	Facility Type Restaurant
Facility ID # ASTS-8J3PWR	Facility Telephone # 608 782-0660
Facility Address 3100 KINNEY COULEE RD ONALASKA, WI 54650	
Licensee Name MATTS PREMIER CATERNG LLC	Licensee Address 1906 WARD AVE LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date July 11, 2017	Total Time Spent

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - vegetables	132
Hot hold - potatoes	165

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 # 1</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item OBSERVATION: There is no approved certified food manager for this establishment. CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 11-Oct-2017 CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11. (2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED</p>

FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Comments:

1. New CFM needed - 90 days to complete course
2. Menu: pork loin, vegetables, potatoes, salad
3. Time as Control used - excess foods are discarded after 4 hours.

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



Nicole Frankfourth
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