



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name 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 Re-inspection	Inspection Date February 13, 2020	Total Time Spent

Equipment Temperatures	
Description True reach in cooler Haier cooler Walk in freezer Tramontina Smoothie cooler Coke counter top cooler	Temperature (Fahrenheit) 44.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Three compartment sink wiping bucket	Chemical 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 # 2

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Smoothie in Tramontina reach in is cold held at 47°F.

2/13/20 Coke cooler 44.5 degrees

CORRECTIVE ACTION(S): Adjust temperature or replace with NSF cooler. Maintain cold potentially hazardous foods at or below 41°F Correct By: 13-Jan-2020

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 - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: The physical facilities are in need of repair or replacement. Unapproved shelving, glassboard loose from the wall, casework deteriorated and floor tile missing grout.

CORRECTIVE ACTION(S): Maintain the physical facilities so they are in good repair at all times. Repair or replace. To be addressed through relicensing and remodel. Correct By: 29-Feb-2020

CODE CITATION: 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 6

4-205.11 - EQUIPMENT AND UTENSILS CONFORM TO ANSI STANDARDS

This is a core item

OBSERVATION: Haier and Trmontina refrigeration are not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 13-Feb-2020

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.

4-501.11 (A) - EQUIPMENT AND UTENSILS - GOOD REPAIR

This is a core item

OBSERVATION: True refrigeration gaskets are worn.

CORRECTIVE ACTION(S): Replace gaskets. Correct By: 13-Feb-2020

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

5-202.12 (C) - HANDWASHING SINKS, INSTALLATION - NON-HAND OPERATED

This is a core item

OBSERVATION: Rest room handwashing sink is not non-hand operated.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 20-Jan-2020

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE AND DISCHARGE PROHIBITION

This is a core item

OBSERVATION: Exhaust ducts and tile are soiled.

CORRECTIVE ACTION(S): Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 27-Jan-2020

CODE CITATION: 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority foundation item

OBSERVATION: Smoothie concentrate in Tramontina amd True are not date marked on thawing or opening.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days or manufacturers age maximum..

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETYFOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133

Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;
(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;
(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;
(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled “Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and
(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled ”Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers; and
(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Smoothie concentrate in Tramontina is not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Comments:

[Molly Kolden will replace the Coke refrigerator with a NSF one and adjust temperature. Picture will be emailed.](#)

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



Molly Kolden



Doug Schaefer
(608) 785-9679



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Description True reach in cooler Haier cooler Walk in freezer Tramontina Smoothie cooler Coke counter top cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Three compartment sink wiping bucket	Chemical 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.

Comments:
<p>Summary of items required to be complete prior to 7/1/20 licensing.</p> <ul style="list-style-type: none"> Replace deteriorated casework. Replace counter refrigeration with NSF unit. Repair baseboard as needed. Remove remaining wire rack shelving and fill holes in glass board. All shelving brought in will be NSF.

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.

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