



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name QUILLINS - SKY HARBOR	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S5U76	Facility Telephone # 608 783-6603
Facility Address 201 SKY HARBOUR DR LA CROSSE , WI 54603	
Licensee Name QUILLINS INC	Licensee Address 700 3RD ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 25, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	40
walk in cooler	36
walk in cooler	37
walk in freezer	f
dairy	39
mcheese	29
meat	35 & 39
deli	38
walk in cooler	34
deli cse	34
hot holding case	141

Food Temperatures	
Description	Temperature (Fahrenheit)
tace meat cooling	92

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Meat room 3C	chemical		nsu		QA
Deli 4C	chemical		nsu		QA
produce	chemical		nsu		QA

Certified Manager		
Name SALLY S BRENINGEN	Certificate # LSAK-96ZKQG	Certificate Expiration 3/6/2018

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 # 1

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for taco meat in walk in cooler. taco meat was covered.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

Comments:

[no signature due to error on data entry.](#)

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

Tom Burgmaeir

Sanitarian

Doug Schaefer
(608) 785-9679