



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name STARBUCKS COFFEE COMPANY #10993	Facility Type Small Potentially Hazardous
Facility ID # CDRY-AMLSWZ	Facility Telephone # 608
Facility Address 9432 STATE ROAD 16 STE 180 ONALASKA , WI 54650	
Licensee Name AK20039699/MEGAN LABRENZ	Licensee Address 34442 S-TAX2 SEATTLE , WA 98124 -1442

Inspection Information		
Inspection Type Routine	Inspection Date December 18, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - dairy cooler - kitchen	38
Refrigeration - stand up cooler - kitchen	38
Refrigeration - front cooler - coffee station	35
Refrigeration - drink cooler - below window	31
Milk cooler - under blender station	39
Refrigeration - retail cooler	40
Refrigeration - stand up cooler - back wall kitchen	33
Reach-in freezer (2 door)	-8
Reach-in freezer (single door)	-2
Reach-in freezer (single door)	-9

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	High Temperature	passed 160	-	-	-
3C sink chemical	Chemical	degrees	300	Kay Chemical	QA
dispenser	Chemical	-	200,	Click Sanitizer	QA
Wiping buckets (2)		-	300	Kay Chemical	
				Click Sanitizer	

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 # 3

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 25-Dec-2019

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

REPEAT OBSERVATION: Pitchers are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 25-Dec-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The top of the dish machine is not cleaned on a frequent basis. Accumulation of food residue on machine today.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 18-Dec-2019

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Comments:

[Dan Koeppen is ServSafe certified, expires 2024.](#)

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



Rachel Hanke



Doug Schaefer
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