



Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                           |  |
|--|--|
| Facility Name<br>STUDENT UNION @ UW-LA CROSSE              | Facility Type<br>University or School                          |
| Facility ID #<br>ASTS-AHBKDL                               | Facility Telephone #<br>608 785-8608                           |
| Facility Address<br>521 EAST AVE N<br>LA CROSSE , WI 54601 |  |
| Licensee Name<br>COMPASS GROUP USA INC                     | Licensee Address<br>2400 YORKMONT RD<br>CHARLOTT , NC<br>28217 |

| <b>Inspection Information</b> |                                  |                  |
|-------------------------------|----------------------------------|------------------|
| Inspection Type<br>Routine    | Inspection Date<br>June 22, 2018 | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| walk-in cooler (on-the-go)    | 35                       |
| walk-in cooler (produce)      | 37                       |
| walk-in cooler (dairy)        | 36                       |
| walk-in freezer (triangle)    | -3                       |
| walk-in cooler (triangle)     | 36                       |
| walk-in freezer (main)        | -17                      |
| reach-in coolers              | 32, 31, 38, 38           |
| reach-in freezers             | -3, 0, 4                 |
| prep top coolers              | 37, 36, 37, 39           |
| drawer coolers                | 38                       |

| <b>Food Temperatures</b>       |                          |
|--------------------------------|--------------------------|
| Description                    | Temperature (Fahrenheit) |
| cottage cheese (on-the-go bar) | 31                       |
| pulled pork (hold)             | 153                      |
| mushrooms (hold)               | 146                      |
| cucumbers (on-the-go bar)      | 34                       |
| orange szechuan chicken (hold) | 163                      |
| chicken pattie (triangle hold) | 129                      |
| hamburger (triangle hold)      | 122                      |
| chicken pattie (reheat)        | 168                      |
| hamburger (reheat)             | 165                      |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| dish machine (upper)    | high temperature    | passed       | -   | -              | -              |

**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**

**Risk/Intervention - 19 - Proper hot holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chicken patties and hamburgers in pans are hot held at 129°F and 122°F, respectively.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. The food in question was reheated to 165°F on site and the procedure will be adjusted to maintain proper temperatures in future. Correct By: 22-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).

**Comments:**

[Contact Sam \(785-9732\) with questions. Risk assessment conducted at inspection. CFM - John Parkyn exp. 4/13/2021](#)

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



**John Parkyn**

Sanitarian



**Samuel Welch**  
**(608) 785-9732**