



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SUPER 8 MOTEL	Facility Type Restaurant
Facility ID # MWAS-AUVQN8	Facility Telephone # 608 781-8880
Facility Address 1625 ROSE ST LA CROSSE , WI 54603	
Licensee Name GREAT RIVER OF LA CROSSE	Licensee Address 1625 ROSE ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 21, 2020	Total Time Spent

Equipment Temperatures	
Description Artic air	Temperature (Fahrenheit) 42

Food Temperatures	
Description Milk	Temperature (Fahrenheit) 42
Waffle batter	68

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink	Chemical		nsu		chlorine

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

OBSERVATION: (CORRECTED DURING INSPECTION): Waffle batter on counter is cold held at 68°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. discarding after breakfast.

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).

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Waffle batter made and held at room temperature then discarded after breakfast.

CORRECTIVE ACTION(S): Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Policy given to Super 8.

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

Comments:

[Complete policy for time as a control for waffle batter.](#)

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



Jay Patel

Sanitarian



Doug Schaefer
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