



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name TACO BELL # 20064	Facility Type Restaurant
Facility ID # ASTS-9V4MDA	Facility Telephone # 608 785-3124
Facility Address 315 WEST AVE LA CROSSE, WI 54601	
Licensee Name PACIFIC BELLS LLC	Licensee Address 111 W 39TH ST VANCOUVER, WA 98660

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 9, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description Refrigeration under counter	Temperature (Fahrenheit) 38
Freezer	0
Walk - in cooler	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
HH - beef (Stand up warmer)	145
HH - rice (stand up warmer)	160
HH - chicken (stand up warmer)	160
HH - beans (stand up warmer)	155
Cold hold - pico de gallo (walk in)	38.5
Cold hold - sour cream (under counter)	38.5
Cold hold - tomatoes - line	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical		300	Quaternary		
Wiping bucket	Chemical		300,	ammonium		
			300	Quaternary		
				ammonium		

**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 - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Clean metal containers are being stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 09-Jun-2017

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

**Comments:**

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.
3. CFM: Timothy Rehor - ServSafe exp 8/13/19 - Tyler Sherburn servsafe exp 9/10/18
4. Facility uses Time as Control for line items - all properly marked with discard time.

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



**Nicole Frankfourth**  
(608) 785-9731