



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name TACO BELL #9542	Facility Type Restaurant
Facility ID # ASTS-9V4MAK	Facility Telephone # 608 788-3811
Facility Address 4141 MORMON COULEE COURT 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 May 16, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	37
walk-in freezer	10
prep top cooler	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cook - beef	176
Hot hold - beef	170
Hot hold - rice	167
Hot hold - beans	156
HH - beef (therm cabinet)	160
CH - sour cream	41

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical		300	Quaternary ammonium		
wiping buckets (2)	chemical		300, 300	Quaternary ammonium		

<b>Certified Manager</b>		
Name PATRICIA M MANNINGER	Certificate # KBRN-9AHQ2A	Certificate Expiration 6/25/2018

**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 # 5

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

This is a priority foundation item

**OBSERVATION:** Cold food items (diced tomatoes, lettuce, onions) using time as a public health control for 4-hours is not properly marked or identified with a discard time.

**CORRECTIVE ACTION(S):** Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 16-May-2017

**CODE CITATION:** 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

(1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]

(3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and

(4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a core item

**OBSERVATION:** The clamshell grill is not cleaned on a frequent basis. Accumulation of debris along edges, hinges, and outside of grill.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 19-May-2017

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

#### Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

**REPEAT OBSERVATION:** Clean serving containers are being stored or stacked without being air-dried. Noted double stacked containers above 4 compartment sink.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 16-May-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.

#### Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No single-use toweling or other hand drying device available at handwashing sink near drive thru, at back handwashing sink for hand drying. Paper towels were placed at each sink.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

#### Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

**OBSERVATION:** Floors beneath center prep island noted with food debris. Floor beneath soda machine in drive thru area noted with food debris, accumulation of soil.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 26-May-2017

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

## Comments:

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.

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**