



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name TRANE - TECH	Facility Type Industrial Restaurant
Facility ID # ASTS-934SHW	Facility Telephone # 608 787-4733
Facility Address 3600 PAMMEL CREEK LA CROSSE , WI 54601	
Licensee Name CANTEEN VENDING	Licensee Address 3172 BERLIN DR LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date March 15, 2018	Total Time Spent

Equipment Temperatures	
Description soda reach in coolers	Temperature (Fahrenheit) 36
2 door reach in cooler	40

Food Temperatures	
Description cold hold sliced tomato	Temperature (Fahrenheit) 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		200	quaternary	
wiping bucket	chemical		200	ammonium	
				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
<p>Total # 1</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item OBSERVATION: hot buffet is subject to potential contamination by coughing and sneezing. CORRECTIVE ACTION(S): install a sneeze guard over the hot buffet line. Change methods or procedures to protect foods from contamination. Correct By: 22-Mar-2018 CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p>

Comments:
<p>Menu review and risk assessment conducted. Recommend storing extra utensils in the satellite kitchen.</p>

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



Trevir M. Hall



Aron Newberry
(608) 785-9730