



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name UNION GRIND COFFEE SHOP	Facility Type Small Potentially Hazardous
Facility ID # ASTS-AD5QHS	Facility Telephone # 608
Facility Address 304 6TH ST N LA CROSSE , WI 54601	
Licensee Name WESTERN TECHNICAL COLLEGE	Licensee Address 400 7TH ST N LA CROSSE , WI 54601-3368

Inspection Information		
Inspection Type Routine	Inspection Date February 10, 2020	Total Time Spent

Equipment Temperatures	
Description True	Temperature (Fahrenheit) 42
Display	42
Under counter	41

Food Temperatures	
Description CH ham	Temperature (Fahrenheit) 41
CH berries	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		300		QA
Spray bottle	Chemical		nsu		

Certified Manager		
Name BEN J BIERMAN	Certificate # DOGD-A4SBD5	Certificate Expiration 2/16/2021

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 - 38 - Personal cleanliness

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 10-Feb-2020

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Comments:

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



Olivia Holbrook

Sanitarian



Doug Schaefer
(608) 785-9679