



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name VITERBO UNIVERSITY	Facility Type University or School
Facility ID # HSAT-7QWM39	Facility Telephone # 608 796-3830
Facility Address 900 VITERBO DRIVE LA CROSSE , WI 54601	
Licensee Name ARAMARK EDUCATION SERVICES, LLC	Licensee Address 900 VITERBO DR LA CROSSE , WI 54601

Inspection Information		
Inspection Type Onsite Visit	Inspection Date December 1, 2017	Total Time Spent

Equipment Temperatures	
Description walkthrough reach in cooler produce walk in dairy walk in meat walk in POD retail display cooler POD retail sliding door drink coolers POD prep top milk dispenser (2) milk dispenser (3) drawers exhibition under counter reachin cooler grill	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine (main)	high temperature				
dish machine (POD)	high temperature				
dispenser main kitchen					
dispenser (POD)	chemical				

Certified Manager		
Name MARY K SIMOTA HAVIN L REHWINKEL RENEE L ANTONY	Certificate # DOGD-989A56 CJEY-9ZQJ79 CJEY-ADESBT	Certificate Expiration 8/13/2018 7/13/2020 5/10/2021

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.

Comments:
Meeting with facilities for Viterbo, and they have agreed to install two hand wash sink stations at any 2/3 agreed upon locations. One location is on the wall separating the dining area in the bakery space, the second is in between the bakery space as the main cooking line, the third possible location is on a pillar adjacent to the main cooking lines and the salad prep, and pre-packaged prep areas. Sinks to be installed by January 15, 2018.

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



Ron McGinley



Aron Newberry
(608) 785-9730



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Facility Address 900 VITERBO DRIVE LA CROSSE , WI 54601	
Licensee Name ARAMARK EDUCATION SERVICES, LLC	Licensee Address 900 VITERBO DR LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date January 16, 2018	Total Time Spent

Equipment Temperatures	
Description walkthrough reach in cooler produce walk in dairy walk in meat walk in POD retail display cooler POD retail sliding door drink coolers POD prep top milk dispenser (2) milk dispenser (3) drawers exhibition under counter reachin cooler grill	Temperature (Fahrenheit)

Warewashing Info					
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Certified Manager		
Name MARY K SIMOTA HAVIN L REHWINKEL RENEE L ANTONY	Certificate # DOGD-989A56 CJEY-9ZQJ79 CJEY-ADESBT	Certificate Expiration 8/13/2018 7/13/2020 5/10/2021

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 - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: Floor and wall juncture in kitchen is not covered.

CORRECTIVE ACTION(S): Provide base coving. Correct By: 30-Jun-2018

CODE CITATION: 6-201.13 (A) In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch).

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-502.11 [A] - VARIANCE OBTAINED FOR SPECIAL PROCESSES

This is a priority foundation item

OBSERVATION: There is no documentation of an approved variance for clean in place F'Real machine.

CORRECTIVE ACTION(S): Submit a variance application to the regulatory authority for submission to the State for review. If approved, a copy of the approved variance shall be kept at the establishment and be subject to review by the inspector upon request. Discontinue current process until a variance can be obtained from the State. Correct By: 01-Nov-2017

CODE CITATION: 3-502.11 A FOOD ESTABLISHMENT shall obtain a VARIANCE from the DEPARTMENT as specified in § 1-104.11 and under § 1-104.12 before: [Pf]

(A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement; [Pf]

(B) Curing FOOD; [Pf]

(C) Using FOOD ADDITIVES or adding components such as vinegar: [Pf]

(1) As a method of FOOD preservation rather than as a method of flavor enhancement, [Pf] or

(2) To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(D) PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under § 3-502.12 ; [Pf]

(E) Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store or display shellfish that are offered for human consumption; [Pf]

(F) Custom processing animals that are for personal use as FOOD and not for sale or service in a FOOD ESTABLISHMENT; [Pf]

(G) Preparing FOOD by another method that is determined by the DEPARTMENT to require a VARIANCE; [Pf] or

(H) Sprouting seeds or beans. [Pf]

(I) The slaughter and evisceration of any animal or FISH, other than MOLLUSCAN SHELLFISH of a species not amenable to inspection under the Wisconsin or USDA meat inspection programs. [Pf]

5-203.11 - HANDWASHING FACILITIES - NUMBERS AND CAPACITIES

This is a priority foundation item

OBSERVATION: Handwashing sink not provided in main cooking line, bakery line, and the pre-packaged food prep area.

CORRECTIVE ACTION(S): Install an approved handwashing sink. Correct By: 01-Dec-2017

CODE CITATION: 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

Comments:

[2 new hand wash sinks have been installed in the kitchen.](#)

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