



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name WHITNEY CENTER - UNIVERISTY OF WISCONSIN	Facility Type Restaurant
Facility ID # ASTS-9WRKGJ	Facility Telephone # 608 785-8608
Facility Address 1741 STATE ST LA CROSSE , WI 54601	
Licensee Name COMPASS GROUP USA INC	Licensee Address 2400 YORKMONT RD CHARLOTT , NC 28217

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date October 11, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (main dining)	35
walk-in cooler (Chars)	28
walk-in cooler (main)	36
walk-in cooler (produce)	35
walk-in cooler (Mondos)	38
walk-in cooler (beverage)	33
walk-in freezer (main)	4
walk-in freezer (bakery)	4
walk-in freezer (deli)	-15
walk-in freezer (Mondos)	4
reach-in coolers	40, 39, 38, 37, 40, 38, 38, 38, 38, 35, 37, 36, 39, 38, 34, 36
reach-in freezers	-3, 5
walk-in freezer (Chars)	3
ice cream freezers	0, 8
milk dispensers	38, 38
juice dispenser	37
prep coolers	39, 39, 38, 40, 37, 36

**Food Temperatures**

Description	Temperature (Fahrenheit)
soup (hold)	141, 140
chicken (hold)	140, 162
hot dogs (roller hold)	153, 145
french fries & potatoes (hold)	137, 173
breaded chicken patties (cook)	208
yogurt (yogurt bar)	39
soymilk (dispenser)	34
oatmeal (self-serve bar)	140
cream of wheat (self-serve bar)	157
ham & cheese (Mondo's display)	46
tuna salad (Mondo's prep top)	44
hummus (Mondo's prep top)	45
roasted vegetable medley (The Kitchen steam table)	128

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high	passed	-	-	-	
sanitizer dispensers (3)	temperature	-	300	Ecolab Oasis 146 Multi-	QA	
sanitizer dispenser (bakery mop sink)	chemical	-	300	Quat	QA	
sanitizer buckets (5)	chemical	-	300	Ecolab Oasis 146 Multi- Quat Ecolab Oasis 146 Multi- Quat	QA	

**Certified Manager**

Name	Certificate #	Certificate Expiration
ERIC J NOCKELS	KBRN-9ZQKRE	7/16/2019

**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 # 4

#### Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Roasted vegetable medley in The Kitchen steam table is hot held at 128°F

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 11-Oct-2017

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

#### Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

**OBSERVATION:** Tuna salad (44°F) and hummus (45°F) in Mondo's reach-in cooler and ham & cheese sandwich (46°F) in Mondo's display cooler were held out of temperature.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 11-Oct-2017

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to contain used utensils and drink during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 11-Oct-2017

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a priority foundation item

**REPEAT OBSERVATION:** Single-use toweling at employee lockerroom handwashing sinks is not inside dispensers for convenient hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Restock the towels inside dispenser. Correct By: 11-Oct-2017

**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]

## Comments:

[Re-inspection on or after October 23, 2017. Contact Sam \(785-9732\) when corrected or with questions.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 10/23/2017

Person in Charge



**Eric Nockels**

Sanitarian



**Samuel Welch**  
**(608) 785-9732**