



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name THREE RIVERS LODGE	Facility Type Restaurant
Facility ID # HSAT-7QWCLY	Facility Telephone # 608 793-5015
Facility Address 200 HARBORVIEW PLAZA LA CROSSE , WI 54601	
Licensee Name RLH CORP	Licensee Address 200 HARBORVIEW PLAZA LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 18, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar coolers	37/35/32
Wine cooler	38
Arctic Air Coolers (1/2)	34/36
Pepsi cooler	35
Drawer coolers	35/41
Reach in coolers	33/40/38/30/35
Ice cream freezer	FN
Leer walk in cooler	35
Leer walk in freezer	FN
Prep top cooler	33/37
True Freezer	FN
HH unit	167
Kolpak walk in	42.5
Sauce cooler	43
Central Freezer	FN
Meat and Dairy cooler	33
Produce cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Oatmeal, HH	143
Bacon, HH	148
Hollandaise, HH	160
Vegan soup, CT	168
Chicken soup, cooling 2.5 hours walk in	56
Onions, CH sauce cooler	40.5

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat	pass 160			
Sanitizer bucket 1	Chemical		300		QA
Warewashing sink	Chemical		300		QA
Sanitizer Bucket 2	Chemical		300		QA
Bar sink	Chemical		NSU		QA
Spray Bottle	Chemical		300		QA

Certified Manager

Name	Certificate #	Certificate Expiration
DOUGLAS M NEUSCHWANGER	KBRN-A4URLM	10/10/2018
NATHANIEL J MAYER	CJEY-ACWSUH	5/23/2021
JAIMIE N WOOD	KBRN-A6ZN74	1/18/2021

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 # 2****Risk/Intervention - 13 - Food separated and protected**

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Various food items in the reach in cooler directly to the left of the cook line were observed to be unwrapped or uncovered. Corrected by providing covers.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 18-Feb-2020

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

REPEAT OBSERVATION: Handwashing sinks in bar and women's employee restroom are not non-hand operated.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Provide faucet handles greater than 3.5 inches in length. Correct By: 30-Jun-2020

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Comments:

CFM: [Raymond Johnson 1/18/20](#)

[Discussed wet stacking](#)

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



Raymond Johnson



Amanda Ramos
(608) 785-9771