



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name 4 SISTERS CATERING	Facility Type Restaurant
Facility ID # ASTS-A4UTXZ	Facility Telephone # 608
Facility Address 133 S 4TH ST LA CROSSE , WI 54601	
Licensee Name 4 SISTERS CATERING	Licensee Address 133 S 4TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date May 16, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - Stand up Saturn cooler	38
Freezer	FN
Prep cooler - pizza	35/41
Walk in cooler	36
Refrigeration - bar	41
Refrigeration - stand up true cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Jalepeno cream cheese, CH	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dishwasher	Chemical		100		Chlorine
3 compartment sink	Chemical		NSU		QA
(bar)	Chemical		200		QA
3 compartment sink	Chemical		300		QA
(kitchen)	Chemical		100		QA
Sanitizer bottle	Chemical		300		QA
Sanitizer bottle					
Sanitizer bottle					

Certified Manager		
Name LORI A HELKE	Certificate # DOGD-9YYA4C	Certificate Expiration 10/5/2020

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 - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: No consumer advisory provided or the consumer advisory on catering menu is missing.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Jun-2019

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A QA test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 16-May-2019

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Comments:

Discussed employee health.

Discussed sous vide process. AR will send HACCP Plan and Variance information.

Joint inspection with Doug.

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



lori helke



**Amanda Ramos
(608) 785-9771**