



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>4SISTERS WINE &amp; TAPAS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-8KYS99</b>	Facility Telephone # <b>608 782-8213</b>
Facility Address <b>100 HARBORVIEW PLAZA LA CROSSE , WI 54601--451</b>	
Licensee Name <b>4SISTERS INC</b>	Licensee Address <b>100 HARBORVIEW PLAZA 2C , WI 54601-4051</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>January 28, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Continental	40
prep	42
True	40
freezer	F
walk in	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
HH soup	152
Soup cooling 30 minutes	130
Soup cooling 30 minutes	127

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish	Heat	pass 160 degree			
Sanitizer bucket					
3 comp sink (bar)	Chemical		nsu		
3 comp sink (kitchen)	Chemical		nsu		

**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.

<b>Observed Violations</b>
<b>Total # 6</b>
<b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Food prepped on 3 compartment sink subject to contamination. <b>CORRECTIVE ACTION(S):</b> Removed food items from this area to an area not subject to contamination. <b>CODE CITATION:</b> 3-305.12 FOOD may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms;

- (D) In garbage rooms;
- (E) In mechanical rooms;
- (F) Under sewer lines that are not shielded to intercept potential drips;
- (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or underlines on which water has condensed;
- (H) Under open stairwells; or
- (I) Under other sources of contamination.

### **Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Food is subject to potential contamination by prepping on three compartment sink.

**CORRECTIVE ACTION(S):** Removed food from this location or provide alternate methods to protect food from contamination.

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

### **Good Retail Practices - 33 - Approved thawing methods used**

This is a core item

**REPEAT OBSERVATION:** ROP salmon is being improperly thawed by not opening package.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 28-Jan-2020

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

- (1) At a water temperature of 21°C (70°F) or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
- (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
- (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

### **Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Improper cooling method was observed for soup in walk in cooler. Large containers of soup are not cooling properly and at 130, 127 after a half hour at the top, unstirred.

**CORRECTIVE ACTION(S):** Adjust methods or procedures to facilitate cooling as described in 3-501.15.

Soup taken out, split into smaller containers and iced.

**CODE CITATION:** 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

### **Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** No air gap provided on prep sink. Air gap defeated by disposable container.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 28-Jan-2020

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as

enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at employee rest room handwashing sink.

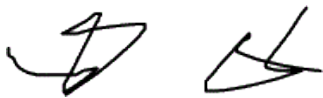
**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees.

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**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



**Patrick Halverson**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**