



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name 500 CLUB BISTRO	Facility Type Restaurant
Facility ID # ASTS-9EKS27	Facility Telephone # 608 775-3448
Facility Address 1900 SOUTH AVE LA CROSSE , WI 54601	
Licensee Name GUNDERSEN HEALTH SYSTEM	Licensee Address 1900 SOUTH AVE H01-003 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date March 14, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
display cooler	39
small reach in display	42
prep cooler	36
reach in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold soup	175
cold hold parfait	42

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temperature	PASSED			
wiping bucket	chemical		400	quaternary ammonium	

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 - 06 - Hands cleaned and properly washed

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Food employee observed improperly washing hands by washing hands without soap.

CORRECTIVE ACTION(S): Train food employees in proper handwashing techniques.

CODE CITATION: 2-301.12 (A) Except as specified in ¶ (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under § 5-202.12 and Subpart 6-301. [P]

(B) FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

- (1) Rinse under clean, running warm water; [P]
 - (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; [P]
 - (3) Rub together vigorously for at least 10 to 15 seconds while:
 - (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, [P] and
 - (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers. [P]
 - (4) Thoroughly rinse under clean, running warm water; [P] and
 - (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12. [P]
- (C) To avoid recontaminating their hands or surrogate prosthetic devices, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manual operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.

(D) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, an automatic handwashing facility may be used by FOOD EMPLOYEES to clean their hands or surrogate prosthetic devices.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Soap not available at food employee handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing.

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

Comments:

[Menu review and risk assessment conducted.](#)

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



Jonathan Staats

Sanitarian



Aron Newberry
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