



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name ANIMAL HOUSE | Facility Type Restaurant |
| Facility ID # ASTS-A73NN7 | Facility Telephone # 608 782-8642 |
| Facility Address 110 N 3RD ST LA CROSSE , WI 54601 | |
| Licensee Name ANIMAL HOUSE II LA CROSSE LLC | Licensee Address 319 MAIN ST 404 LA CROSSE , WI 54601 |

| Inspection Information | | |
|-----------------------------------|--|------------------|
| Inspection Type Routine | Inspection Date March 27, 2019 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Freezers | FN |
| Refrigeration | 34 |
| Walk in cooler - beer | 40 |
| Walk in cooler - beer | 38 |
| Small drink cooler on bar | 40 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|------------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 compartment sink | Chemical | | 100 | Chlorine tablets | |

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

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: Utensils all stored together in pitcher were improperly stored with a layer of food debris on bottom.

CORRECTIVE ACTION(S): Store in-use utensils in a clean container. Correct By: 27-Mar-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

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

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations. Test strips that were there did not work/react to the solution.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 27-Mar-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:

Tabasco and Worcestershire sauce not in use but on cleaning supply shelf was moved/thrown away.
Sink wrist handle replacement for 3 hand sinks scheduled.
Doug was here.

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



Michael Gorder



Amanda Ramos
(608) 785-9771