



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>ARDIES RESTAURANT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXGVH</b>	Facility Telephone # <b>608 784-2242</b>
Facility Address <b>400 LANG DR LA CROSSE , WI 54603</b>	
Licensee Name <b>ARDIES FOOD SERVICE INC</b>	Licensee Address <b>400 LANG DR LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>June 20, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (produce)	32
walk-in cooler (meat, dairy)	34
walk-in freezer	-8
reach-in coolers	37, 37, 36, 41, 39
prep cooler	37
drawer coolers	38
bar bunkers	40, 40
reach-in freezer	12
ice cream bunker	14
pie case	37
left waitress reach-in cooler	49

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
gravy (hold)	153
chili (hold)	163
mashed potatoes (hold)	142
corn (hold)	173
sliced tomatoes (prep top)	37
bean and ham soup (hold)	158
coleslaw (waitress bar)	38
tomato juice (waitress cooler)	46

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	50	ProPower Low	sodium
wiping bucket (2)	chemical	-	300,	Temp Chlorinated	hypochlorite
bar glasswasher	chemical	-	200	Sanitizer	QA
bar glasswasher (corrected)	chemical	-	0	ProPower Heavy	sodium
chemical dispenser	chemical	-	100	Duty Quat Clean	hypochlorite
			300	Sanitizer	sodium
				ProPower Low	hypochlorite
				Temp Chlorinated	QA
				Sanitizer	
				ProPower Low	
				Temp Chlorinated	
				Sanitizer	
				ProPower Heavy	
				Duty Quat Clean	
				Sanitizer	

**Certified Manager**

Name	Certificate #	Certificate Expiration
TIM S BELL	DOGD-95DACS	5/12/2018

**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 # 3****Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Tomato juice in the left waitress cooler is cold held at 46°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F. The cooler was holding 49°F at time of inspection. All food was moved into other refrigeration at time of inspection. Correct By: 20-Jun-2018

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

**Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** The ProPower Low Temp Chlorinated Sanitizer is not being used according to EPA registered label use instructions and is at 0 PPM in the bar glasswasher.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. The bottle of sanitizer was changed at inspection and subsequently dispensed 100 ppm sanitizer. Correct By: 20-Jun-2018

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L

pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

### **Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Spray bottles of delimer (?) and window cleaner not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers clearly with contents. Correct By: 20-Jun-2018

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

### **Comments:**

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions. Provide Tim's updated Certified Food Manager info or Karen's.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/27/2018

Person in Charge

Sanitarian



**Kevin Teff**



**Samuel Welch  
(608) 785-9732**



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<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>June 27, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (produce)	
walk-in cooler (meat, dairy)	
walk-in freezer	
reach-in coolers	
prep cooler	
drawer coolers	
bar bunkers	
reach-in freezer	
ice cream bunker	
pie case	
left waitress reach-in cooler	32

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
tomato juice (left waitress cooler)	36

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>TIM S BELL</b>	<b>DOGD-95DACS</b>	<b>5/12/2018</b>

**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.

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 1**

**3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

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**Comments:**

[All items corrected from last inspection. Contact Sam \(785-9732\) with questions. Tim renewed his CFM, provide updated info.](#)

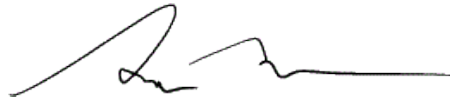
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



**Karen Dusso**



**Samuel Welch**  
**(608) 785-9732**