



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BREAKFAST CLUB & PUB, THE	Facility Type Restaurant
Facility ID # ASTS-9W4M4T	Facility Telephone # 608 386-5222
Facility Address 214 MAIN ST LA CROSSE , WI 54601	
Licensee Name BREAKFAST CLUB & PUB, THE	Licensee Address 231 AVON ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date December 11, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Artic Air Freezer	FN
Bar slide door	38
Atosa	31
Walk in cooler	42
chest freezer	FN
reach in freezer	FN
Bar bunker	40
prep top	30

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup, CH walk in cooler	41
Hollandaise, cooling after 30 min	93
Ham, CH prep top	38
Turkey, CH prep top	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine - kitchen	Chemical		100		Chlorine
Dish machine - Bar	Chemical		50		Chlorine
Wiping bucket	Chemical		NSU		

Certified Manager		
Name	Certificate #	Certificate Expiration
MARK D GOEDE	KBRN-9WFMYC	4/6/2020
JACQUELINE J MILLER	KBRN-9X4MU6	4/6/2020

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 # 3

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

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The raw meat being thawed in buckets is stored on the floor in the walk in cooler. Corrected by rearranging food items

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 11-Dec-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

OBSERVATION: Handwashing sink in kitchen is not non-hand operated.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 11-Jan-2020

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

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

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink in bar.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 11-Dec-2019

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:

[Discussed date marking and cooling.](#)

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



Luke Stamm



Amanda Ramos
(608) 785-9771