



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BUZZARD BILLYS FLYING CARP CAFE	Facility Type Restaurant
Facility ID # HSAT-7QWH47	Facility Telephone # 608 796-2277
Facility Address 222 PEARL ST LA CROSSE , WI 54601	
Licensee Name BENCHMARK REDVLPMT INC	Licensee Address 222 PEARL ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date May 30, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	35
walk-in cooler (beer)	33
drawers	38
bar bunkers	35,33
bar reach in coolers	35,36
salad prep cooler	35
fry prep cooler	35
setup prep cooler	36
saute prep cooler	33
starlight reach in coolers	33,33,33
starlight short reach in wine cooler	52
starlight tall reach in cooler	66

Food Temperatures	
Description	Temperature (Fahrenheit)
beans hot hold	155
rice hot hold	148
cooked grilled chicken	191
rice re-heat fixed	176
garlic in oil saute cooler	42
sliced tomato setup cooler	36
cooked shrimp	165
sliced tomato salad prep	40
gumbo re heat	170
rice re heat (see corrected temp)	142

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		50	Chlorine		
3 compartment sink	chemical		300	Quaternary ammonium		
3 compartment sink (main bar)	chemical		300	Quaternary ammonium		
4 compartment sink (upstairs bar)	chemical		NSU	Quaternary ammonium		
wiping buckets	chemical		200	Quaternary ammonium		

Certified Manager

Name ROBERT L LARSON	Certificate # KBRN-985Q4N	Certificate Expiration 5/2/2018
-------------------------	------------------------------	------------------------------------

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 # 7****Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

OBSERVATION: Employee observed handling bread with bare hands.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 30-May-2017

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Risk/Intervention - 17 - Proper reheating procedures for hot holding.

This is a priority item

OBSERVATION: Rice was improperly reheated. Rice was Reheated to 142F, but the vegetables in the rice were being used as the re-heat temp were reading 170.

CORRECTIVE ACTION(S): Adjust procedures and methods to properly reheat food. Discussion with the PIC's Rob and Mike about the need to reheat the rice to temp.

CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P]

(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P]

(C) READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding. [P]

(D) Reheating for hot holding as specified under ¶¶ (A) to (C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) to (C) of this section may not exceed 2 hours. [P]

(E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11 (B).

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: 1 small reach in cooler in the starlight lounge is holding bloody mary mix at 52, and the tall reach in cooler in the starlight lounge appeared to have been shut off and holding food and beverages at room temperature.

CORRECTIVE ACTION(S): Discarded all affected TCS/PHF foods during inspection. Maintain cold potentially hazardous foods at or below 41°F Remove or repair faulty equipment. Correct By: 06-Jun-2017

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 - 21 - Proper date marking and disposition

This is a priority foundation item

OBSERVATION: Cooking sauces in squeeze bottles, and blue cheeze, and feta cheeze in saute prep cooler is improperly date marked. Pre-portioned noodles that were cooked and cooled on 5/27 were being portioned and labeled with day dot bags that were marked to go out on 6/5 exceeding the 7 day date requirement.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 30-May-2017

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETYFOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Several portable cutting boards located in kitchen is difficult to clean do to wear and tear.

CORRECTIVE ACTION(S): Resurface or discard cutting boards or blocks with excessive scratching or scoring.

CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of a small reachin cooler are soiled with debris.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 30-May-2017

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

OBSERVATION: Inside of microwave is soiled in the starlight lounge.

CORRECTIVE ACTION(S): Clean and maintain microwave. Correct By: 30-May-2017

CODE CITATION: 4-602.12 (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

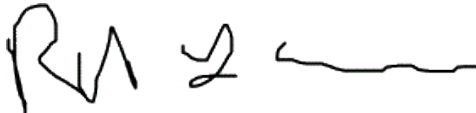
Comments:

Menu review and risk assessment conducted.
Discussed vegetable prep requirements as well as pest control.
Mike Cade is serve safe certified food manger, exp. 2-8-22

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, 06/06/2017

Person in Charge



Rob Larson

Sanitarian



Aron Newberry
(608) 785-9730



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BUZZARD BILLYS FLYING CARP CAFE	Facility Type Restaurant
Facility ID # HSAT-7QWH47	Facility Telephone # 608 796-2277
Facility Address 222 PEARL ST LA CROSSE , WI 54601	
Licensee Name BENCHMARK REDVLPMT INC	Licensee Address 222 PEARL ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date June 6, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
walk-in cooler (beer)	
drawers	
bar bunkers	
bar reach in coolers	
salad prep cooler	
fry prep cooler	
setup prep cooler	
saute prep cooler	
starlight reach in coolers	
starlight short reach in wine cooler	33
starlight tall reach in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
cooked pork	200

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical					
3 compartment sink	chemical					
3 compartment sink (main bar)	chemical					
4 compartment sink (upstairs bar)	chemical					
wiping buckets	chemical					

Certified Manager		
Name ROBERT L LARSON	Certificate # KBRN-985Q4N	Certificate Expiration 5/2/2018

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 # 1

Risk/Intervention - 17 - Proper reheating procedures for hot holding.

This is a priority item

REPEAT OBSERVATION: Rice was improperly reheated. Rice was Reheated to 142F, but the vegetables in the rice were being used as the re-heat temp were reading 170.

CORRECTIVE ACTION(S): Adjust procedures and methods to properly reheat food. Discussion with the PIC's Rob and Mike about the need to reheat the rice to temp.

CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P]

(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P]

(C) READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding. [P]

(D) Reheating for hot holding as specified under ¶¶ (A) to (C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) to (C) of this section may not exceed 2 hours. [P]

(E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11 (B).

Comments:

Unable to remove the re-heating violation because no re-heating was occurring at the time of the inspection. Kitchen manager stated that they have changed the process of re-heating the rice by using smaller pans to reach the proper temperature faster.

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



Heather Young

Sanitarian



**Aron Newberry
(608) 785-9730**