



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CINEMA LA CROSSE	Facility Type Restaurant
Facility ID # HSAT-7QXPDJ	Facility Telephone # 608 788-1212
Facility Address 2032 WARD AVE LA CROSSE , WI 54601	
Licensee Name MARCUS CINEMAS OF WISCONSIN LLC	Licensee Address 100 E WISCONSIN AVE 2000 MILWAUKEE , WI 53202

Inspection Information		
Inspection Type Routine	Inspection Date October 4, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reachin cooler	38
under counter reach in cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
hot dog hot hold	170

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical		400+	quaternary ammonium		
spray bottle			400+	quaternary ammonium		

Certified Manager		
Name JAMES C BRYAN	Certificate # DOGD-9D6SEP	Certificate Expiration 1/21/2019

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 # 6

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

This is a core item

OBSERVATION: wood that is separating the undercounter freezer from the undercounter cooler at the vending stand is not easily cleanable and is in need of repair.

CORRECTIVE ACTION(S): Provide equipment that is designed and constructed to be easily cleanable and free from unnecessary ledges, projections and crevices. Correct By: 04-Nov-2017

CODE CITATION: 4-202.16 NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Cotton Candy Handwashing sink observed to be blocked during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 04-Oct-2017

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a priority foundation item

OBSERVATION: Soap not available at food employee cotton candy handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 05-Oct-2017

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]

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

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at cotton candy handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 05-Oct-2017

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

OBSERVATION: No handwashing signage provided at several restrooms, the cotton candy area, and front line handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. 6 yellow handwashing signs were provided during the inspection. Correct By: 04-Oct-2017

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

OBSERVATION: Current license is not posted in establishment.

CORRECTIVE ACTION(S): Post license in public view. Correct By: 04-Oct-2017

CODE CITATION: ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

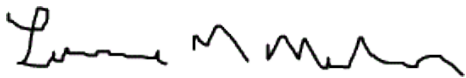
Comments:

Menu review and risk assessment conducted.

The 4 compartment sink wash rinse and sanitize order/direction needs to be reversed to prevent contamination from the handwash setup. the sanitizer dispenser is dispensing too much sanitizer and shall be diluted and tested until the distribution unit is repaired to dispense the proper amount of sanitizer.

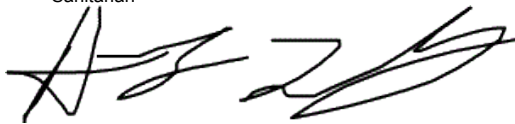
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Leanne McMahon

Sanitarian



Aron Newberry
(608) 785-9730