



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name COURT ABOVE MAIN, THE	Facility Type Tavern
Facility ID # ASTS-9X5MBW	Facility Telephone # 608
Facility Address 420 MAIN ST LA CROSSE , WI 54601	
Licensee Name LASH, DEBRA	Licensee Address 420 MAIN ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 17, 2019	Total Time Spent

Equipment Temperatures	
Description Refrigeration	Temperature (Fahrenheit) 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		nsu		
Low temp dishwasher	Chemical		50		chlorine

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.

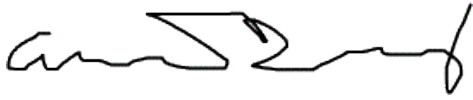
Observed Violations
<p>Total # 1</p> <p>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible This is a core item OBSERVATION: Bar and kitchen handwashing sinks are not non-hand operated. CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 17-Jul-2019 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.</p>

Comments:

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



Arianna Day



Doug Schaefer
(608) 785-9679