



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CREEKSIDE GRILL AND PUB	Facility Type Restaurant
Facility ID # MWAS-AMPRD6	Facility Telephone # 608 799-5131
Facility Address W5450 KEIL COULEE RD LA CROSSE , WI 54601	
Licensee Name 4 SISTERS CREEKS GRILL & PUB	Licensee Address W5450 KEIL COULEE RD LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 10, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Delfield Freezer	F
Continental	45
Aurora bar	39
2 door	39
Drawer	40
True	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp sink (kitchen)	Chemical		400		QA
3 comp sink (bar)	Chemical		nsu		QA
Dish machine	High temp	pass 160 degree			
Wiping bucket	Chemical		nsu		QA

Certified Manager		
Name PATRICK L HALVERSON	Certificate # CJEY-9QYR8S	Certificate Expiration 10/13/2019

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 # 4

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no approved food manager's certificate posted in the food establishment.

CORRECTIVE ACTION(S): Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSafe or recertification for small operators food manager's certificate. Correct By: 13-Jan-2020

CODE CITATION: 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There is ready-to-eat food stored under raw shell eggs in the reach in.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Olives in Continental reach in at 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 13-Jan-2020

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 - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at handwashing sink for hand drying.

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

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

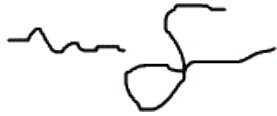
(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments:

[Reinspection for Continental refrigeration check and posting of ServSafe certificate in one week. Fee applies.](#)

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



Megan Strittmater

Sanitarian



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Re-inspection	Inspection Date January 17, 2020	Total Time Spent

Equipment Temperatures	
Description Delfield Freezer Continental Aurora bar 2 door Drawer True	Temperature (Fahrenheit) 42

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp sink (kitchen)	Chemical				
3 comp sink (bar)	Chemical				
Dish machine	High temp				
Wiping bucket	Chemical				

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 - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no approved food manager's certificate posted in the food establishment.

CORRECTIVE ACTION(S): Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSafe or recertification for small operators food manager's certificate. Correct By: 13-Jan-2020

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

[Pf]

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:

[Reinspection fee applies.](#)

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