



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name DAYS INN LA CROSSE | Facility Type Restaurant |
| Facility ID # ASTS-ADCJ8T | Facility Telephone # 608 783-1000 |
| Facility Address 101 SKY HARBOUR DR LA CROSSE , WI 54603 | |
| Licensee Name TWIN CITY LODGING LLC | Licensee Address 101 SKY HARBOUR DR LA CROSSE , WI 54603 |

| Inspection Information | | |
|---------------------------------|-----------------------------------|------------------|
| Inspection Type Onsite Visit | Inspection Date August 2, 2018 | Total Time Spent |

| Equipment Temperatures | |
|--|--------------------------|
| Description True glass door True prep top True reach in prep top Walk in cooler | Temperature (Fahrenheit) |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| bar glass washer | | | | | |
| dish machine | | | | | |
| wiping pails | | | | | |

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.

| Comments: |
|--|
| Site visit to verify restrictions and follow-up on ServSafe testing. Deshon passed his exam and is certified. Reinspection next week to be scheduled by Naresh in email response. |

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

Naresh Desai

Sanitarian

Doug Schaefer
(608) 785-9679



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| Facility Name DAYS INN LA CROSSE | Facility Type Restaurant |
| Facility ID # ASTS-ADCJ8T | Facility Telephone # 608 783-1000 |
| Facility Address 101 SKY HARBOUR DR LA CROSSE , WI 54603 | |
| Licensee Name TWIN CITY LODGING LLC | Licensee Address 101 SKY HARBOUR DR LA CROSSE , WI 54603 |

| Inspection Information | | |
|---|--|------------------|
| Inspection Type Re-inspection 2 | Inspection Date August 7, 2018 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| True glass door | 40 |
| True prep top | 33 |
| True reach in prep top | |
| Walk in cooler | 38 |
| Glenco | 39 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| bar glass washer | | | | | |
| dish machine | | | | | |
| wiping pails | | | | | |

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.

| Corrected Hazards |
|--|
| <p>The following hazard(s) have been corrected since the last inspection. Total # 2</p> <p>12-201.11 (A) [A] - CERTIFIED FOOD MANAGER – REQUIREMENT This is a core item OBSERVATION: There is no approved certified food manager for this establishment. CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 05-Sep-2018 CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is</p> |

scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

2-103.11 (A)-(L) and (N) - PERSON IN CHARGE - DUTIES

This is a priority foundation item

OBSERVATION: The Person in Charge (PIC) is not performing the following duties: Date marking and discarding, not saving foods that have been heated or on the self service line restriction and following restricted menu.

CORRECTIVE ACTION(S): The person in charge shall provide training to employees on [activity]. Correct By: 24-Jul-2018

CODE CITATION: 2-103.11 The PERSON IN CHARGE shall ensure that:

(A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111; [Pf]

(B) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination; [Pf]

(C) EMPLOYEES and other individuals such as delivery and maintenance individuals and pesticide applicators entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this Code; [Pf]

(D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; [Pf]

(E) EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, free of visible ADULTERATION, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt; [Pf]

(F) EMPLOYEES are properly cooking POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMINUTED MEATS, through daily oversight of the EMPLOYEES' routine monitoring of the cooking temperatures using appropriate TEMPERATURE MEASURING DEVICES properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11 (B); [Pf]

(G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; [Pf]

(H) CONSUMERS who order raw or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under § 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety; [Pf]

(I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING; [Pf]

(J) CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as salad bars and buffets as specified under § 3-304.16; [Pf]

(K) Except when otherwise APPROVED as specified in ¶ 3-301.11 (D), EMPLOYEES are preventing cross-contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT; [Pf]

(L) EMPLOYEES are properly trained in FOOD safety, including food allergy awareness, as it relates to their assigned duties; [Pf]

(N) The REGULATORY AUTHORITY is notified of any fire, flood, electrical power outage or similar emergency circumstances by which FOOD may become contaminated or, as a result of the emergency occurrence, it is unlikely that the FOOD ESTABLISHMENT can hold POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) at temperatures required under this Code. [Pf]

Comments:

All restrictions lifted.

DuShon is the certified food manager.

Risk Control Plans will be done for date marking and discarding.

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



arun b

Sanitarian



Doug Schaefer
(608) 785-9679