



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>THE DRIFTLESS AXE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-B6QPKX</b>	Facility Telephone # <b>608 385-7752</b>
Facility Address <b>300 4TH STREET SOUTH #101 LA CROSSE , WI 54601</b>	
Licensee Name <b>TOBY FARLEY</b>	Licensee Address <b>300 4TH STREET SOUTH #101 LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>October 24, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Bev air prep	36
walk in cooler	33
freezer	FN
prep top	40
beer bunkers	41/40
reach in bev air	37/39
arctic king	FN

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Marinara, CH bev air	39
sausage, CH prep top	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C	Chemical		300		QA
Spray bottle	Chemical		400		QA

**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 # 2**

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A quaternary ammonia test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 31-Oct-2019

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Box of cleaning supplies in downstairs storage area is stored over various food items (ranch, cherries, butter). Corrected by rearranging items.

**CORRECTIVE ACTION(S):** Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 24-Oct-2019

**CODE CITATION:** 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

**Comments:**

CFM: fired approx 3 weeks ago. 2 others have taken CFM course and are taking the exam within 2 weeks. To send picture via email after receiving certificate

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



**Toby Farley**



**Amanda Ramos**  
**(608) 785-9771**