



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name DUBLIN SQUARE IRISH PUB & EATERY	Facility Type Restaurant
Facility ID # ASTS-8K4MT7	Facility Telephone # 608 519-2509
Facility Address 103 N 3RD ST LA CROSSE , WI 54601	
Licensee Name LA CROSSE'S FINEST LLC	Licensee Address 103 N 3RD ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 7, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True	40
Pepsi cooler	40
Drawer coolers	32/34
prep tops	38/39/38/37
Walk in cooler	41.5
walk in freezer	FN
bar bunkers	39/40/41
2 door freezer	FN
reach in cooler - server station	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Gravy, HH	172
Roast beef soup, HH	176
Mashed potatos, cooling 30 min walk in	108

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	Chemical		NSU		
Low temp machine	Chemical		100		Chlorine
3 comp sink (bar)	Chemical		100		Chlorine
Wiping buckets	Chemical		200		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 # 5

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat bacon stored under raw eggs in walk in cooler. Corrected by rearranging foods

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. Correct By: 07-Jan-2020

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Slicer is visibly soiled. Corrected by cleaning.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 07-Jan-2020

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Food-contact surfaces of right ice machine have encrusted soil accumulations. Corrected by cleaning.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 07-Jan-2020

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Clean utensils are being stored or stacked without being air-dried. Corrected by rearrangement of wet utensils

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 07-Jan-2020

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

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

This is a core item

OBSERVATION: Handwashing sinks in bar and kitchen 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: 07-Feb-2020

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.

Comments:

CFM: Jeff Galstad 5/17/22
Discussed handwash signs

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



Jeff Galstad

Amanda Ramos
(608) 785-9771