



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EAGLE CREST SOUTH CBRF	Facility Type Restaurant
Facility ID # ASTS-A7HLJJ	Facility Telephone # 608 791-2724
Facility Address 622 BENNERA LEE CT LA CROSSE , WI 54601	
Licensee Name BETHANY LUTHERAN HOMES INC	Licensee Address 2575 SE 7TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 28, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	37
reach in cooler	41
dairy reach in cooler	40
prep cooler	43
retail display case	42
retail reach in cooler	38
front room reach in cooler	43

Food Temperatures	
Description	Temperature (Fahrenheit)
cooling temp peaches at 9:30AM	51
cooling temp peaches at 10:25AM	49
hot hold green beans	157
cold hold sandwich in coolers for MEALS ON WHEELS	43
re-heat chicken	185
cook temp green beans	180
cook temp chicken	194
cook temp baked potato	185
COLD HOLD TUNA SALAD	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	thermal	PASSESD			
wiping bucket	chemical		300	QUATERNARY	
3 compartment sink	chemical		300	AMMONIUM quaternary ammonium	

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 # 1

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Bleach stored above various food items in retail display area.

CORRECTIVE ACTION(S): Store toxic materials below or away from food and equipment.

CODE CITATION: 7-301.11 POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:

(A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

(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. [P]

Comments:

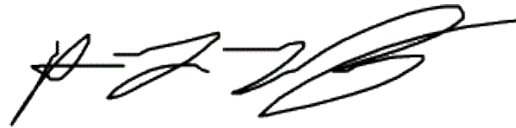
menu review and risk assessment conducted.

Inspection was part of a standardization exercise and was filed at an offsite location at a later date, so no PIC signature was available. Verbal review occurred at the completion of the exercise.

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



Aron Newberry
(608) 785-9730