



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FAMOUS DAVES	Facility Type Restaurant
Facility ID # HSAT-7QWPD L	Facility Telephone # 608 779-4100
Facility Address 3055 STATE ROAD 16 LA CROSSE , WI 54601	
Licensee Name MICHAELS FIRST LLC	Licensee Address 3055 STATE ROAD 16 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 15, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Front prep top	38
Left prep top	30
Right prep top	34
HH units	143/180/175/164/135/223
Under counter cooler	41
Under counter freezer	FN
walk in cooler	37.5
walk in freezer	FN
Pepsi cooler	38
Beer walk in cooler	38.5
Bar bunker	36
Drawer coolers	35/38

Food Temperatures	
Description	Temperature (Fahrenheit)
Eggs, CH front prep	40
Chicken wild rice soup, HH	148
Potato salad, CH left prep	39
Diced tomato, CH right prep	36
Beans, HH	167
Au jus, HH	148

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish machine	Heat	pass 160			
Sanitizer Buckets	Chemical		300		QA
4 comp sink (bar)	Chemical		400		QA
bar 3 c sink	chemical		NSU		

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

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Ice is subject to potential contamination by ice buckets being stored on the ground.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 15-Jan-2020

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The soda dispenser's black hose connected to the drip tray near the bar is not cleaned on a frequent basis. Corrected by pouring sanitizer down hose.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 15-Jan-2020

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a core item

REPEAT OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 15-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 sink in bar and handwashing sink in front kitchen next to ice machine are not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated (3.5 inches or more in length) and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 22-Jan-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: Michael Byom 3/4/24

Discussed covering food in freezers unless immediate prep or cooling process

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



Michael Byom

Sanitarian



Amanda Ramos
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