



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name GARIBALDI MEXICAN CUISINE	Facility Type Restaurant
Facility ID # HSAT-7QWTLG	Facility Telephone # 608 782-2021
Facility Address 115 5TH AVENUE N LA CROSSE , WI 54601-4018	
Licensee Name LOPTUR LLC	Licensee Address 115 5TH AVENUE N LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 05/15/2014	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in coolers	36, 36, 35, 38
reach-in freezers	10, -2
prep coolers	40, 36
bar bunker	35

Food Temperatures	
Description	Temperature (Fahrenheit)
guacamole (large prep)	39
chicken (steam table)	171
refried beans (steam table)	168
chopped onions and peppers (small prep)	44

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100	ProPower Low	sodium
wiping bucket	chemical		50	Temp Chlorinated	hypochlorite
wiping bucket (corrected)	chemical		100	Sanitizer Blast bleach Blast bleach	sodium hypochlorite sodium hypochlorite

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

Risk/Intervention - 20 - Proper cold holding temperatures

OBSERVATION: (CORRECTED DURING INSPECTION): Raw chopped onions and peppers for fajitas in small prep top cooler are cold held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F.

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

OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of various cleaning chemicals not labeled with contents.

CORRECTIVE ACTION(S): Label all working containers (spray bottles) with contents.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth used for wiping counters stored in bucket of 50 ppm chlorine solution.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution at a concentration of 100-200 ppm chlorine.

Good Retail Practices - 41 - In-use utensils: properly stored

OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoops were improperly stored on top of ice bins.

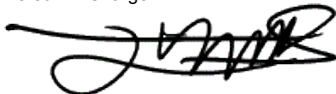
CORRECTIVE ACTION(S): Store in-use ice scoops in the ice with handle extended or in a clean, covered container.

Comments

Contact Sam (785-9732) when corrected or with questions. Complete bar hand sink installation by switching handles with bar utensil sink, as discussed. Risk assessment and menu review conducted at inspection.

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



Ignacio Morales

Sanitarian



Sam Welch
(608) 785-9732