



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name GORDY'S COUNTY MARKET	Facility Type Small Potentially Hazardous
Facility ID # MWAS-B25LUZ	Facility Telephone # 715 726-2505
Facility Address 1607 GEORGE ST LA CROSSE , WI 54603	
Licensee Name GORDY'S LA CROSSE FOODS INC	Licensee Address 17158 COUNTY HWY J CHIPPEWA FALLS , WI 54729

Inspection Information		
Inspection Type Routine	Inspection Date January 8, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Produce Display	37
Dairy Display	39, 40, 40
Meat Display	34
Deli Display	nsu
Bunkers	40, 41, 40, 34
Reach in Freezers	F
Produce walk in	37
Dairy walk in	40
Meat walk in	33
Deli Hobart 3 door	nsu
Deli Hobart 3 door	nsu
Basement walk in freezer	F
Deli case	nsu

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Produce 3C			nsu		QA
Meat 3C			nsu		QA
spray bottle			500+		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 # 4

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Buddig Oven Roast Turkey in deli bunker has exceeded its use by date, 1/7/20.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 08-Jan-2020

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Meat grinder is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 08-Jan-2020

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

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at rest room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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

This is a priority item

OBSERVATION: QA is not being used according to manufacturer's use directions. 500+ppm in spray bottle in meat room.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 08-Jan-2020

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

- (A) Used according to:
 - (1) LAW and this Code,
 - (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
 - (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
 - (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

Grind record not maintained for ground beef.
Reinspection for meat grinder cleaning. Fee applies.

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

Jonathan Paisley

Doug Schaefer
(608) 785-9679



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Licensee Name GORDY'S LA CROSSE FOODS INC	Licensee Address 17158 COUNTY HWY J CHIPPEWA FALLS , WI 54729

Inspection Information		
Inspection Type Re-inspection	Inspection Date January 9, 2020	Total Time Spent

Equipment Temperatures	
Description Produce Display Dairy Display Meat Display Deli Display Bunkers Reach in Freezers Produce walk in Dairy walk in Meat walk in Deli Hobart 3 door Deli Hobart 3 door Basement walk in freezer Deli case	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Produce 3C Meat 3C spray bottle			300		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.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 4

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

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CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 08-Jan-2020

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- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: Meat grinder is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 08-Jan-2020

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

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided at rest room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

7-202.12 (A) - TOXIC SUBSTANCES - CONDITIONS OF USE - USED

This is a priority item

OBSERVATION: QA is not being used according to manufacturer's use directions. 500+ppm in spray bottle in meat room.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 08-Jan-2020

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 - (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
 - (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

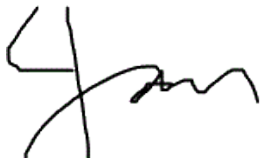
Comments:

[Reinspection fee applies.](#)

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