



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name GREEN GRASS CAFE	Facility Type Restaurant
Facility ID # ASTS-9MZMQE	Facility Telephone # 608
Facility Address 1904 CAMPBELL RD LA CROSSE , WI 54601	
Licensee Name GREEN GRASS CAFE LLC	Licensee Address 1904 CAMPBELL RD LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date February 5, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True	40
True	36
True	41
Prep top	41
drawer	36
True	F
WIC	39
Freezer	F

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Pork sausage CT	172
Batter CH	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		200		chlorine
Bar 3 C sink	Chemical		250		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 - 1A - Certified food manager: duties

This is a core item

**OBSERVATION:** There is no approved food manager's certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSafe or recertification for small operators food manager's certificate. Correct By: 05-Feb-2020

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

### Risk/Intervention - 13 - Food separated and protected

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Raw shell eggs are stored above pasteurized eggs in the walk in cooler.

**CORRECTIVE ACTION(S):** Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Eggs moved.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

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

This is a core item

**OBSERVATION:** The open containers of chocolate, sugar, flour and salt are stored in the basement.

**CORRECTIVE ACTION(S):** Store food in areas not exposed to splash, dust, or other contamination. Put in containers large enough for the package and cover. Correct By: 05-Feb-2020

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and

### Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

**OBSERVATION:** The physical facilities in dining room and kitchen are in need of repair. Kitchen ceiling is peeling from water leak, walls by prep top deteriorated from use (recommend glassboard) and dining room floor is failing.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times. Repair/replace/paint as required. Correct By: 31-Mar-2020

**CODE CITATION:** 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

### Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Current license is not posted in establishment.

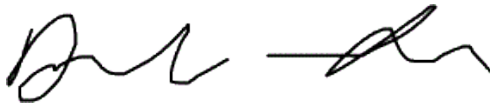
**CORRECTIVE ACTION(S):** Post license in public view.

**CODE CITATION:** ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

## Comments:

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



**Doug Schaefer**  
**(608) 785-9679**