



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name GRIZZLYS GRILL N SALOON	Facility Type Restaurant
Facility ID # HSAT-7QXS67	Facility Telephone # 608 781-6630
Facility Address 3039 MEDCO COURT LA CROSSE , WI 54601	
Licensee Name YORK FACTORY ENT INC	Licensee Address 3039 MEDCO COURT LA CROSSE , WI 54601

Inspection Information		
Inspection Type Re-inspection	Inspection Date February 19, 2019	Total Time Spent

Equipment Temperatures	
Description walk in cooler Traulsen Randell Delfield Traulsen Prep True Hobart	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		0-10		chlorine
Low temp glass machine	Chemical				

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 # 2

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

REPEAT OBSERVATION: The consumer advisory on menu is missing the reminder and disclosure.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 12-Mar-2019

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a priority item

REPEAT OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 12-Feb-2019

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer’s use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Corrected Hazards

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

Total # 5

3-501.15 (A) - PROPER COOLING METHODS - CRITERIA

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for beer cheese soup, whole chickens and chicken wings. Beer cheese soup was on ice and covered, center at 134 outside at 90, stirred at 110. Whole chickens wrapped in walk in cooler at 110. Chicken wings portioned and wrapped stacked in reach in at 82.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 12-Feb-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

3-501.15 (B) - PROPER COOLING METHODS - IN EQUIPMENT

This is a core item

OBSERVATION: Beer cheese soup, whole chickens and chicken wings are cooling tightly wrapped or covered.

CORRECTIVE ACTION(S): Provide containers that facilitate heat transfer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 12-Feb-2019

CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

OBSERVATION: Non-food contact surfaces of cook line equipment are soiled with food debris.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 12-Feb-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY

This is a core item

OBSERVATION: The cook line is not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 12-Feb-2019

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

6-201.11 - FLOORS, WALLS AND CEILINGS - CLEANABILITY

This is a core item

OBSERVATION: The Walls have holes in them and the Ceiling is missing proper cleanable tile in places throughout the kitchen

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 12-Feb-2019

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Comments:

Reviewed cooling Risk Control Plan records. Recommend adding a temp check about a half hour out of the oven to catch a temp closer to 135 to start the cooling clock. Very good start to controlling the process.

Email Doug after service of glass washer.

Wall repair is scheduled for next week.

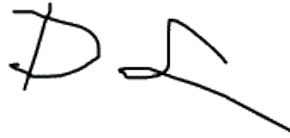
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



randy wigdal

Sanitarian



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