



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>HELM (THE)</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWMYG</b>	Facility Telephone # <b>608 782-6324</b>
Facility Address <b>108 3RD STREET N LA CROSSE , WI 54601</b>	
Licensee Name <b>NOBLE 1987 INC</b>	Licensee Address <b>108 3RD STREET N LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>June 7, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach-in cooler	33
Bar coolers	33
Stand up freezer	FN
reach in freezer	FN

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		200		QA

<b>Certified Manager</b>		
Name <b>KYLE L PRENTICE</b>	Certificate # <b>DOG D-8M89TF</b>	Certificate Expiration <b>12/14/2016</b>

**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.

<b>Observed Violations</b>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 06 - Hands cleaned and properly washed</b> This is a priority foundation item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Handwash sink is provided with hand sanitizer, not soap for handwashing. <b>CORRECTIVE ACTION(S):</b> Food employees shall use approved hand antiseptics or hand dips or hands shall be rinsed with clean water before handling food or using single-use gloves. Correct By: 07-Jun-2019 <b>CODE CITATION:</b> 2-301.16 (A) A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall: (1) Comply with one of the following: (a) Be an APPROVED drug that is listed in the 31st edition of FDA publication, Approved Drug Products with Therapeutic Equivalence Evaluations as an APPROVED drug based on safety and effectiveness; [Pf] or (b) Have active antimicrobial ingredients that are listed in the FDA monograph for Over The Counter Health-Care Antiseptic Drug Products as an antiseptic handwash;[Pf] and (2) Comply with one of the following:</p>

- (a) Have components that are exempted from the requirement of being listed in federal FOOD ADDITIVE regulations as specified in 21 CFR 170.39 — Threshold of regulation for substances used in food-contact articles; [Pf] or
- (b) Comply with and be listed in:
  - (i) 21 CFR 178 — Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers as regulated for use as a FOOD ADDITIVE with conditions of safe use, [Pf] or
  - (ii) 21 CFR 182 — Substances Generally Recognized as Safe, 21 CFR 184— Direct Food Substances Affirmed as Generally Recognized as Safe, or 21CFR 186 — Indirect Food Substances Affirmed as Generally Recognized as Safe for use in contact with food, [Pf] and
- (3) Be applied only to hands that are cleaned as specified under § 2-301.12. [Pf]
- (B) If a hand antiseptic or a chemical hand antiseptic solution used as a hand dip does not meet the criteria specified under Subparagraph (A) (2) of this section, use shall be:
  - (1) Followed by thorough hand rinsing in clean water before hand contact with FOOD or by the use of gloves; [Pf] or
  - (2) Limited to situations that involve no direct contact with FOOD by the bare hands. [Pf]
- (C) A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 mg/L chlorine. [Pf]

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

This is a core item

**OBSERVATION:** Ice scoops were improperly stored with handles in ice.

**CORRECTIVE ACTION(S):** Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 07-Jun-2019

**CODE CITATION:** 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

**Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Orange juice is missing labeling information. Being stored in old tomato juice container.

**CORRECTIVE ACTION(S):** Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 07-Jun-2019

**CODE CITATION:** 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.


**Comments:**

- Discussed employee health.
- Discussed keeping items off the ice machine.
- Discussed NSF refrigeration.

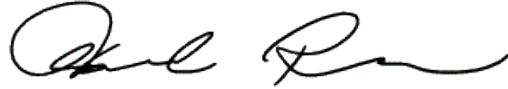
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



**Nate Shearer**



**Amanda Ramos**  
**(608) 785-9771**