



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HILLBILLYS BAR & GRILL	Facility Type Restaurant
Facility ID # HSAT-7QXRUN	Facility Telephone # 608 779-4002
Facility Address 1322 LA CRESCENT ST LA CROSSE , WI 54603	
Licensee Name HILLBILLYS BAR & GRILL INC	Licensee Address 101 SPERBECK ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date September 12, 2018	Total Time Spent

Equipment Temperatures	
Description True prep old reach in walk in	Temperature (Fahrenheit) 40 38 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink (bar)	manual manual		nsu nsu		chlorine chlorine
3 compartment sink (kitchen)					

Certified Manager		
Name SHIRLEY A ARENTZ	Certificate # DOGD-8359PL	Certificate Expiration 05/25/2015

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 - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat beverages stored under raw meat products in walk in and reach in coolers.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

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

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Taco meat in reach in has exceeded its date mark or is not provided with a date mark.

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.

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]

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



Shirly Arentz

Sanitarian



Doug Schaefer
(608) 785-9679