



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HOME2 SUITES BY HILTON LA CROSSE	Facility Type Restaurant
Facility ID # ASTS-ABBS6K	Facility Telephone # 608
Facility Address 210 JAY ST LA CROSSE , WI 54601	
Licensee Name 210 JAY ST LLC	Licensee Address 210 JAY ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 22, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Reach in cooler (kitchen)	42
cold well	37
milk cooler	36
retail reach in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
cold hold hard boiled eggs	37
hot hold oatmeal	158

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine 3 compartment sink		passed	NA	NA	

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
<p>Total # 5</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item OBSERVATION: There is no approved certified food manager for this establishment. CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 22-Apr-2018 CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that: (1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is</p>

scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 29-Jan-2018

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Good Retail Practices - 40 - Washing fruits and vegetables

This is a core item

OBSERVATION: Desk apples are being prepared without being washed first.

CORRECTIVE ACTION(S): Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. Pre-wash apples that are available for the public, or post a sign informing the public that the apples have not been pre-washed. Correct By: 22-Jan-2018

CODE CITATION: 3-302.15 (A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

(B) Fruits and vegetables may be washed by using chemicals as specified under §7-204.12.

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

OBSERVATION: No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control.

CORRECTIVE ACTION(S): Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority.

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

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

This is a priority item

OBSERVATION: Food contact surfaces that are being cleaned with a wiping bucket, and kitchen items are being "sanitized" with a dish machine detergent mistakenly.

CORRECTIVE ACTION(S): After cleaning, sanitize equipment and utensils. Discontinue the use of three compartment sink as a sanitizing step until an approved sanitizer is used. Correct By: 22-Jan-2018

CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

Comments:

Menu review and risk assessment conducted.

All dishes can be sanitized in the working high temp dish machine until the proper chemical sanitizer.

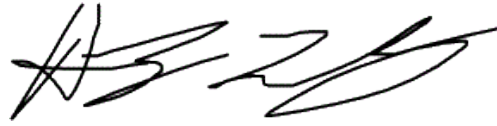
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



OLIVIER JENSEN

Sanitarian



Aron Newberry
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