



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HOUGHTON'S JACKSON STREET PUB	Facility Type Restaurant
Facility ID # ASTS-AAANYU	Facility Telephone # 608
Facility Address 1002 JACKSON ST LA CROSSE , WI 54601	
Licensee Name HOUGHTONS JACKSON STREET PUB LLC	Licensee Address W2880 SHOREWOOD CT WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date August 29, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	38
sandwich prep cooler	40
salad reach in cooler (3 door)	41
bar bunkers	39
bar 2 door reach in cooler	38
beer walk in cooler	43

Food Temperatures	
Description	Temperature (Fahrenheit)
re-heat soup	165
hot hold soup	170
cold hold sliced tomato in sandwich prep cooler	42
hot hold baked chicken	160
cook temp chicken	176
cold hold cucumber salad on salad bar	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine			100	chlorine	
wiping bucket			300,400	quaternary ammonium	

Certified Manager		
Name KEITH S CARSON	Certificate # LSAK-AC8JXH	Certificate Expiration 5/10/2021

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 # 3

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

This is a core item

OBSERVATION: The bags of ice is stored on the floor in the walk in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 29-Aug-2018

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: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

OBSERVATION: Mushrooms is subject to potential contamination by rinsing the mushrooms using a dedicated hand wash sink..

CORRECTIVE ACTION(S): Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 29-Aug-2018

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

REPEAT OBSERVATION: A chlorine and quaternary ammonium test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 05-Sep-2018

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [PF]

Comments:

[Menu review and risk assessment conducted.](#)

[Provided copies of the "Employee Health Reporting Agreement" and the "Employee Health Notice."](#)

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



Keith Carson

Sanitarian



Aron Newberry
(608) 785-9730