



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HOWIE'S	Facility Type Restaurant
Facility ID # ASTS-8RFNKH	Facility Telephone # 608 784-7400
Facility Address 1128 LA CROSSE ST LA CROSSE , WI 54601	
Licensee Name HOWIE'S LA CROSSE L.L.C.	Licensee Address 319 MAIN ST 404 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 24, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer - right kitchen	FN
Bloody mary cooler	38
Bar refrig	36/34/36/32
Walk in cooler	38
Walk in freezer	FN
True cooler - prep - right	Under repair, empty
Prep cooler - left	38
True reach in cooler	32
Under counter Freezer	FN
Pepsi cooler	30
Sauce prep top	32

Food Temperatures	
Description	Temperature (Fahrenheit)
Diced tomatoes, CH prep left	41
Chicken, CH prep left	41
Burger, CT	156
Cheese sauce, HH	136

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		200		Chlorine
Sanitizer bucket - back	Chemical		300		QA
Bar 3 comp sink	Chemical		100		Chlorine
Spray bottle	Chemical		200		QA
Sanitizer bucket - under grill					

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: Ice is subject to potential contamination by storing the ice buckets on the floor.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 24-Jun-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority foundation item

REPEAT OBSERVATION: No consumer advisory REMINDER provided.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Jun-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]

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

REPEAT OBSERVATION: Clean cups are being stored or stacked without being air-dried in the kitchen.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 24-Jun-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Comments:

Discussed employee health.

Conducted menu review.

Discussed handles of scoops in bar ice coolers.

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.

A large, stylized handwritten signature in black ink, spanning most of the width of the page. The signature is cursive and appears to read 'David Thiel'.

David Thiel

AP
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