



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name IGUANA'S MEXICAN STREET CAFE	Facility Type Restaurant
Facility ID # ASTS-8W3SQS	Facility Telephone # 608 519-3112
Facility Address 1800 STATE LA CROSSE , WI 54601	
Licensee Name ABSALON, ALEJANDRO	Licensee Address 611 FERRY ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 10, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Reach in Freezer	FN
Kitchen stand up cooler	48
Prep top reach in	35
Front cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Refried beans, HH	155
Guacamole, CH prep top	40
Pork, CT	145
Orange juice, CH kitchen reach in cooler	47
Salsa, CH kitchen reach in cooler	48

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chlorine		100		Chlorine
Wiping bucket	Chlorine				

Certified Manager		
Name REBECCA A ABSALAN	Certificate # KBRN-94EQNW	Certificate Expiration 11/14/2017

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

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Salsa and orange juice in stand up cooler is cold held at 48 and 47°F respectively.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 17-Jun-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 34 - Thermometers provided and accurate

This is a priority foundation item

OBSERVATION: Thermometer in kitchen reach in cooler measuring ambient air is not accurate to ± 2°F. It is reading 70F while ambient is 48F.

CORRECTIVE ACTION(S): Calibrate or replace thermometer. Correct By: 10-Jun-2019

CODE CITATION: 4-203.12 (A) Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5°C in the intended range of use. [Pf]

(B) Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ± 3°F in the intended range of use. [Pf]

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at kitchen or bathroom handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 10-Jun-2019

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

Discussed employee health.

Re-inspection required for kitchen reach in cooler. Fee will apply.

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



cesar arias



Amanda Ramos
(608) 785-9771



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Inspection Information		
Inspection Type Re-inspection	Inspection Date June 21, 2019	Total Time Spent

Equipment Temperatures	
Description Reach in Freezer Kitchen stand up cooler Prep top reach in Front cooler	Temperature (Fahrenheit) 35

Food Temperatures	
Description Diced tomatoes Salsa Potatoes	Temperature (Fahrenheit) 41 41 42

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chlorine				
Wiping bucket	Chlorine				

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.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

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CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 17-Jun-2019

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4-203.12 - THERMOMETERS - AMBIENT AIR AND WATER - ACCURACY

This is a priority foundation item

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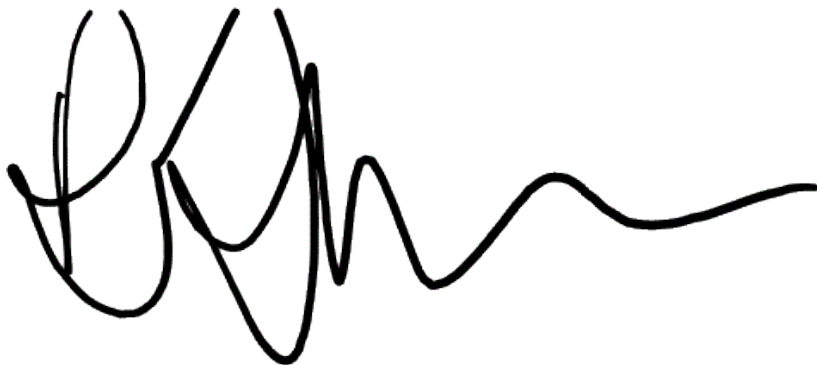
(B) Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ± 3°F in the intended range of use. [Pf]

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

Sanitarian



Rebecca Absalon



Amanda Ramos
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