



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JAVA VINO AND ABSOLUTELY EDIBLE	Facility Type Restaurant
Facility ID # ASTS-92UT3B	Facility Telephone # 608 787-5282
Facility Address 2311 STATE RD LA CROSSE , WI 54601	
Licensee Name TRA VIGNE LLC	Licensee Address 2311 STATE RD LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 25, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	39
Drawer coolers	33/34/32/35/35/34
Prep top left cookline	40
Prep top right cookline	37
Reach in coolers	38/34
Salad prep top	37.5
Reach in Freezer	FN
Walk in freezer	FN
Under counter cooler	38/37/41/42

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup, reheat then HH	166
Hashbrowns, CT	153
Pico de gallo, CH right prep	41
Salsa, CH left prep	39.5
Black olives, salad prep	41
Cheesy cauliflower soup, on prep top	156
Sliced tomato, salad bar	43
Sliced black olives, salad bar	42
Tomato basil soup, HH	177

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		Chlorine
wall dispenser	chemical		300		QA

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 # 7

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

This is a core item

OBSERVATION: Food in walk in cooler is subject to potential contamination by no drain proved on back end for condensation and panel missing on front end where fans are located.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 25-Mar-2020

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

OBSERVATION: No consumer advisory REMINDER provided for items served undercooked (burgers, eggs made to order).

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 25-Mar-2020

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

This is a priority foundation item

OBSERVATION: A chlorine 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: 25-Feb-2020

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]

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Cheese slicer and ladle are visibly soiled. Corrected by putting in dirty dish pit.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 25-Feb-2020

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a core item

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 25-Feb-2020

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.

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Female bathroom is not provided with a covered waste receptacle. Corrected by providing during inspection.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 25-Feb-2020

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The ceiling around the air supply vents are dusty.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 25-Feb-2020

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments:

Discussed sprouts at salad bar -- no longer providing them as option

Discussed inverting bowls/other dishes

Discussed items on walk in freezer floor

CFM: Alan Horton 4/26/22

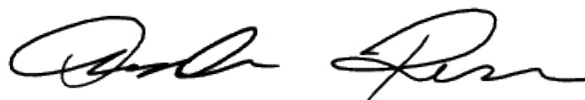
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



maria horn



Amanda Ramos
(608) 785-9771