



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name JOHNS BAR / RALPHS RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QXK2R	Facility Telephone # 608 782-9394
Facility Address 109 3RD STREET N LA CROSSE , WI 54601	
Licensee Name JOHNS BAR INC	Licensee Address PO BOX 32 LA CROSSE , WI 54602

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 7, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration- prep cooler	40
Freezer	FN
Refrigeration - stand up cooler - kitchen	38
Refrigeration - walk in cooler	33
Refrigeration - bar	33

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chili, HH	148
Chicken noodle soup, HH	156
Tomatoes, CH prep top	33

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink - kitchen	Chemical		100		Chlorine
4 compartment sink (bar)	Chemical		25		Iodine
Wiping bucket	Chemical		100		Chlorine

<b>Certified Manager</b>		
Name CORY M HUTZENBUEHLER	Certificate # DOGD-96C96B	Certificate Expiration 06/02/2018

**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 # 5

### 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 ice buckets being stored on the floor.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 07-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.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clean glasses at the bar 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: 07-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.

### Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

**OBSERVATION:** Wiping cloths are being air-dried on bar counter.

**CORRECTIVE ACTION(S):** Air dry wiping cloths in location where contamination of food and equipment does not occur or provide mechanical clothes dryer. Correct By: 07-Jun-2019

**CODE CITATION:** 4-901.12 Wiping cloths laundered in a FOOD ESTABLISHMENT that does not have a mechanical clothes dryer as specified in ¶ 4-301.15 (B) shall be air-dried in a location and in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a SANITIZING solution as specified under § 4-501.114.

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be filled with cranberry juice and other drink mixers during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 07-Jun-2019

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at bar handwash sink, mens restroom, or gender neutral restroom handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 07-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 wrist blades on next remodel.](#)

[AR will print inspection and will discuss with owner at later date.](#)

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



**Danielle DeLeon**

Sanitarian



**Amanda Ramos**  
**(608) 785-9771**