



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KING STREET KITCHEN	Facility Type Restaurant
Facility ID # HSAT-7QWLAE	Facility Telephone # 608 784-9660
Facility Address 141 7TH STREET S LA CROSSE , WI 54601	
Licensee Name KING STREET KITCHEN LLC	Licensee Address 141 7TH STREET S LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date April 12, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Main Walk in cooler	36
server drawers	36
server stacked reach in coolers	41
produce walk in cooler	34
milk cooler	34
prep cooler	34
server pepsi reach in cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
CT egg	160
HH Brown gravy	134
HH White gravy	160
HH Chicken soup	165
CH Ranch under prep top	39
CH Pickles prep top	37
CH Pears reach in serve cooler	42
CH lettuce salad bar	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		Chlorine
wiping buckets 3	chemical		200 (3)		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 # 4
Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat bread and cottage cheese stored under raw

eggs in the large walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 12-Apr-2019

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Various food items in the large walk in cooler and reach in cooler near the salad bar are not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 12-Apr-2019

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

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

This is a priority foundation item

OBSERVATION: No consumer advisory provided for the burgers. Everything else needing one has one.

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]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): WD-40 in cook line is stored over food in prep top and stove

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 12-Apr-2019

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments:

Discussed employee health
Reviewed menu for undercooked menu items
Provided new hand wash sign for one hand wash sink
Aron was here

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



darren zumach



Amanda Ramos
(608) 785-9771