



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LA CROSSE CLUB, THE	Facility Type Tavern
Facility ID # ASTS-8T9K2V	Facility Telephone # 608 784-0220
Facility Address 250 HARBORVIEW PL LA CROSSE , WI 54601-4000	
Licensee Name THE LA CROSSE CLUB LTD	Licensee Address 250 HARBORVIEW PLAZA LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date February 26, 2020	Total Time Spent

Equipment Temperatures	
Description back bar coolers reach-in cooler reach-in freezer	Temperature (Fahrenheit) 39/41/40 38 FN

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	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 # 3

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

This is a priority foundation item

OBSERVATION: There is a consumer advisory disclosure provided but the asterik symbol REMINDER needs to be provided only on items offered undercooked (burgers, salmon, rib eye, etc). It is on a few items that are not offered undercooked (Lodge club, cheese curds, black bean burger, etc). The asterik symbol is also being used for other disclosures such as: includes coslaw and side, add grilled chicken, includes house salad, 3 halves total. These items shall have their own symbol different to the consumer advisory disclosure.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 26-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]

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

This is a priority foundation item

OBSERVATION: Hot water faucet handle does not provide any water at handwashing sink in back room. Cold water is still available by the other faucet handle.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 05-Mar-2020

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

OBSERVATION: Current permit is not posted in establishment

CORRECTIVE ACTION(S): Post permit in public view. Correct By: 26-Feb-2020

CODE CITATION: ATCP 75.104 (7) PERMIT POSTING. A current permit issued by the department shall be posted in a place visible to the public. A permit may not be altered or defaced.

Comments:

[AR to resend current permit attached to report.](#)

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



Alec G Sime



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