



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name LA CROSSE COUNTRY CLUB	Facility Type Restaurant
Facility ID # HSAT-7QX6T7	Facility Telephone # 608 781-5837
Facility Address 300 MARCOU RD ONALASKA, WI 54650	
Licensee Name LA CROSSE COUNTRY CLUB INC	Licensee Address 300 MARCOU RD ONALASKA, WI 54650

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 22, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in freezer	F
Meat and Dairy walk in cooler	35
True freezer	F
Continental	41
Produce walk in	37
Drawer coolers	43, 36, 37, 37
Delfield	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Upstairs dishwash machine	High Temperature	failed 160 degreee			
Sanitizer Bucket	Chemical	6 times then	350		QA
(upstairs)	Chemical	passed	shut		
Downstairs dish machine (kitchen)	Chemical		down		
Sanitizer Bucket1	chemical		shut		QA
(downstairs)			down		
Downstairs dish machine (bar)			down		
3 C sink			350		

**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 # 1**

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

This is a priority foundation item

**OBSERVATION:** No consumer advisory provided or the consumer advisory on menu is missing.

**CORRECTIVE ACTION(S):** Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 06-Dec-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]

**Comments:**

Sign posted during inspection to run dish machine 6 times with empty racks prior to use.

no signature, computer would not boot up.

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

**MarkTennie**

Sanitarian

**Doug Schaefer**  
**(608) 785-9679**