



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LA CROSSE FAMILY RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QWLHL	Facility Telephone # 608 519-1450
Facility Address 2120 ROSE ST LA CROSSE , WI 54603	
Licensee Name LA CROSSE FAMILY RESTAURANT	Licensee Address 2120 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Onsite Visit	Inspection Date March 25, 2019	Total Time Spent

Equipment Temperatures	
Description walk in cooler prep True True McCall Desert	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50		chlorine
wiping bucket	chemical				
3C sink	chemical				

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 # 2

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

This is a priority foundation item

OBSERVATION: No single-use toweling or other hand drying device available at handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 25-Mar-2019

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

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

This is a core item

OBSERVATION: The kitchen area is soiled with grease/oil food, residue and cardboard.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 25-Mar-2019

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:

[Complaint related to kitchen being unclean.](#)

[Referral will be made to the La Crosse Fire Department.](#)

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

Doug Schaefer
(608) 785-9679