



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LA CROSSE LOGGERS	Facility Type Restaurant
Facility ID # HSAT-7QX3Q5	Facility Telephone # 608 796-9553
Facility Address 800 COPELAND PARK DR LA CROSSE , WI 54603	
Licensee Name LA CROSSE BASEBALL LLC	Licensee Address 1225 CALEDONIA ST LA CROSSE , WI 54603 -2514

Inspection Information		
Inspection Type Routine	Inspection Date May 23, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Main Kitchen Artic Air	37
Second kitchen Artic Air	45
walk in cooler	39
Walk in freezer	F
Hoshizaki Freezer	F

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink (main)	chemical		400		QA
3 compartment sink (UBC)	chemical		NSU		QA
wiping clothes			NSU		QA

Certified Manager		
Name ALICE R KAPANKE	Certificate # KBRN-9CHS95	Certificate Expiration 08/22/2018

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food in Est kitchen Artic Air is cold held at 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 23-May-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments:

Jackie and Ruth are ServSafe certified.

Doug will send employee health information with 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



Ruth Kapanke

Sanitarian



Doug Schaefer
(608) 785-9679