



Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                                 |   |
|--|---|
| Facility Name<br><b>LEGENDS &amp; TWISTED MOOSE</b>              | Facility Type<br><b>Restaurant</b>                                    |
| Facility ID #<br><b>ASTS-8U7R9D</b>                              | Facility Telephone #<br><b>608 780-3778</b>                           |
| Facility Address<br><b>128 S 3RD ST<br/>LA CROSSE , WI 54601</b> |   |
| Licensee Name<br><b>GEORGE'S RINGSIDE INC</b>                    | Licensee Address<br><b>W3595 LARSON RD<br/>MINDORO , WI<br/>54644</b> |

| <b>Inspection Information</b>     |   |                  |
|-----------------------------------|---|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>June 28, 2018</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| walk-in coolers               | 38, 33, 36               |
| reach-in coolers              | 37, 38, 36, 35           |
| bar bunkers                   | 38, 37, 37, 36, 36       |
| chest freezers                | -2, -1, -4               |
| reach-in freezer              | 3                        |
| prep top cooler               | 37                       |

| <b>Warewashing Info</b>      |                     |              |        |                  |                    |
|------------------------------|---------------------|--------------|--------|------------------|--------------------|
| Machine Name                 | Sanitization Method | Thermo Label | PPM    | Sanitizer Name   | Sanitizer Type     |
| 3 compartment sink (kitchen) | chemical            | -            | NSU -  | -                | -                  |
| bar sinks (3)                | chemical            | -            | back   | B-T-F Chlor-tabs | sodium dichloro-s- |
| spray bottle                 | chemical            | -            | up to  | Redi-San RTU     | triazinetriene     |
| dish machine (Twisted Moose) | chemical            | -            | dish   | Sanitizer        | QA                 |
| dish machine                 |                     |              | machin | DeVere Golden    | iodine             |
|                              |                     |              | e only | GS Sanitizer     | sodium             |
|                              |                     |              | NSU    | DeVere Sodium    | hypochlorite       |
|                              |                     |              | 300    | Hypochlorite     |                    |
|                              |                     |              | 12.5   | Concentrate      |                    |
|                              |                     |              | 50     |                  |                    |

**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 # 5

### Risk/Intervention - 13 - Food separated and protected

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat foods (lettuce, pickles) stored under raw shell eggs.

**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: 28-Jun-2018

**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: (CORRECTED DURING INSPECTION):** Cooked macaroni, rice pilaf and other food items have exceeded 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. All items in question discarded at inspection. Correct By: 28-Jun-2018

**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]

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

This is a core item

**OBSERVATION:** The walls surrounding the mop sink are not finished properly and are not cleanable.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 28-Sep-2018

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

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

This is a core item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at main bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 28-Jun-2018

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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

This is a priority foundation item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Working containers of cleaning chemicals not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers with contents. Correct By: 28-Jun-2018

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

## Comments:

Contact Sam (785-9732) when corrected or with questions. Risk assessment conducted at inspection. Nathan Alexander is CFM and will provide info by July 6th, 2018.

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



**David Markos**

Sanitarian



**Samuel Welch**  
**(608) 785-9732**