



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>LOGAN BAR</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QX3ZM</b>	Facility Telephone # <b>608 782-4076</b>
Facility Address <b>1400 CALEDONIA ST LA CROSSE , WI 54603</b>	
Licensee Name <b>BROWN MICHAEL J</b>	Licensee Address <b>1400 CALEDONIA ST LA CROSSE , WI 54603</b>

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

<b>Equipment Temperatures</b>	
Description <b>Turbo Air</b>	Temperature (Fahrenheit) <b>41</b>
<b>Walk in cooler</b>	<b>39</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment bar sink	chemical		nsu		chlorine
4 c sink			nsu		chlorine

**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 - 13 - Food separated and protected**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat beans stored under raw sausage in alk in cooler.

**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.

**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.

**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The cook line and cook line floor are not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 29-May-2019

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** The faucets on the 4 compartment sink are not maintained in good repair.

**CORRECTIVE ACTION(S):** The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 29-May-2019

**CODE CITATION:** 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

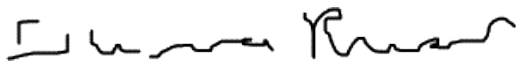
Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**Comments:**

[Jean Stingl is Serve Safe Certified, expires 2022.](#)

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

  
darnese rusch

Sanitarian

  
Doug Schaefer  
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