



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name LOVECHILD RESTAURANT | Facility Type Restaurant |
| Facility ID # ASTS-ADKRGs | Facility Telephone # 612 270-9383 |
| Facility Address 300 S 3RD ST LA CROSSE , WI 54601 | |
| Licensee Name JOAN & JAY LLC | Licensee Address 116 S 3RD ST APT C LA CROSSE , WI 54601 |

| Inspection Information | | |
|--|--------------------------------------|------------------|
| Inspection Type Pre-inspection | Inspection Date 12/05/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk in cooler | 33 |
| prep cooler bottoms | 33,33,35 |
| prep top cooler | 37 |
| bar walk in cooler | 40 |
| reach in cooler | 40 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | | | 100 | Sodium | | |
| Dish machine | | | NSU | Dichloro-s- | | |
| (bar) | | | 300 | Triazinetrion | | |
| 3 | | | NSU | s Dihydrate | | |
| compartment | | | | Sodium | | |
| sink | | | | Hypochlorite | | |
| Wiping | | | | Quaternary | | |
| buckets | | | | Ammonium | | |
| | | | | Quaternary | | |
| | | | | Ammonium | | |

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 # 0 |

Comments

Menu review and risk assessment conducted.
Discussed consumer advisory requirements.
Hats for the kitchen staff are on order.
Discussed record keeping requirements for shellfish.
Need Quaternary Ammonium test strips to test sanitizer of the wall dispenser/3 sink/ wiping buckets.
Need a covered trash can for the employee restroom and EACH womens stall.
Zak Gitter is the certified food manager.
Discussed employee health policy.
Discussed the Variance and HACCP requirements for possible future ROP.
Routine inspection in 30 days.

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



zak gitter

Sanitarian



Aron Newberry
(608) 785-9730



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name LOVECHILD RESTAURANT | Facility Type Restaurant |
| Facility ID # ASTS-ADKRG5 | Facility Telephone # 612 270-9383 |
| Facility Address 300 S 3RD ST LA CROSSE , WI 54601 | |
| Licensee Name JOAN & JAY LLC | Licensee Address 116 S 3RD ST APT C LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------------|------------------|
| Inspection Type Routine | Inspection Date February 8, 2017 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk in cooler | 36,38 |
| prep cooler bottoms | 36 |
| prep top cooler | 39 |
| bar walk in cooler | 36 |
| reach in cooler | 36 |

| Food Temperatures | |
|--|--------------------------|
| Description | Temperature (Fahrenheit) |
| Cooked apples cold hold | 39 |
| lamb shanks, cooled 1 hour | 105 |
| lamb shanks cooling temp 1 hour 40 minutes | 76 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|---------------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | | | 100 | Chlorine | | |
| Dish machine (bar) | | | 0 | Chlorine | | |
| 3 compartment sink | | | 300 | Quaternary ammonium | | |
| Wiping buckets | | | 300 | Quaternary ammonium | | |

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 |
|--|
| <p>Total # 2</p> <p>Risk/Intervention - 21 - Proper date marking and disposition</p> <p>This is a priority foundation item</p> <p>OBSERVATION: Soft cheeses and prepared vegetables in reach in coolers is improperly date marked.</p> <p>CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of</p> |

identifying when a food item has exceeded 7-days. Correct By: 08-Feb-2017

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

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

This is a core item

OBSERVATION: No handwashing signage provided at the bar handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

Correct By: 15-Feb-2017

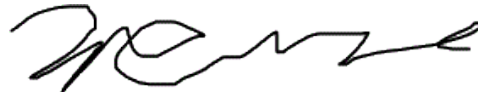
CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments

[Zak Gitter is the Certified food manager, ServeSafe Menu review and risk assessment conducted.](#)

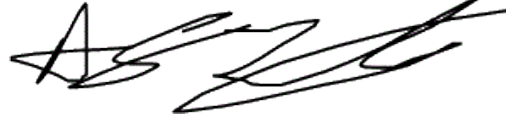
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



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