



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MAGGIES RESTAURANT	Facility Type Restaurant
Facility ID # ASTS-8VQQE5	Facility Telephone # 608 519-2200
Facility Address 3100 S KINNEY COULEE RD LA CROSSE , WI 54601	
Licensee Name TWO MARY'S INC DBA MARY CODY'S RESTAURANT AND TRADITIONS CATERING	Licensee Address 205 MAIN ST ONALASKA , WI 54650-2948

Inspection Information		
Inspection Type Routine	Inspection Date May 9, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior	41
Advantage	37
True	37
True	39
Walk in	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine			100		chlorine
3 compartment			300		QA
Spray bottle			250		QA

Certified Manager		
Name MARY A CODY	Certificate # KBRN-9QDPT3	Certificate Expiration 4/13/2020

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 # 4

Risk/Intervention - 11 - Food in good condition, safe, & unadulterated

This is a priority item

OBSERVATION: Canned goods found in basement have dents and seam damage.

CORRECTIVE ACTION(S): Discard unsafe or adulterated food items. Correct By: 09-May-2018

CODE CITATION: 3-101.11 FOOD shall be safe, unADULTERATED and, as specified under § 3-601.12, honestly presented. [P]

Note: The following common ingredients may cause allergic reactions: EGGS (albumen, whites, meringue); Milk and Milk Products (Whey, Nonfat Dry Milk, Casein, Sodium Caseinate etc.); Peanuts (peanut butter, unrefined peanut oil, and flour); Wheat & Wheat Proteins (malt, caramel color, flour); Tree Nuts (almonds, walnuts, pecans, etc.; each is a separate allergen, or the unrefined oils of these products); Soybeans and Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil); FISH; Shellfish; and Crustaceans.

Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, FOOD colors.

Note: For more information contact the Food Allergy and Anaphylaxis Network, 11781 Lee Jackson Hwy., Suite160, Fairfax, VA 22033-3309, or by calling 1-800-929-4040.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Foods in refrigeraton has exceeded its date mark or is not provided with a 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. Correct By: 09-May-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 Floor is deteriorating in the kitchen under dish machine. Some ceiling tile are missing in the basement prep room..

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 09-May-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 priority foundation item

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

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 09-May-2018

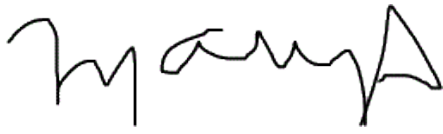
CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (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]

Comments:

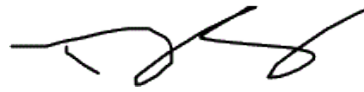
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Mary Cody

Sanitarian



Doug Schaefer
(608) 785-9679