



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MARGES RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QXCEB	Facility Telephone # 608 782-1923
Facility Address 833 ROSE ST LA CROSSE , WI 54603	
Licensee Name MARGES ON ROSE INC	Licensee Address 833 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date January 28, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage Air	41
Turbo Air	33
Turbo Air	41
Norlake	41
Norlake	37

Food Temperatures	
Description	Temperature (Fahrenheit)
ground beef CT	162
hot hold soup	147
hot hold beef	139
hot hold gravy	136

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		chlorine

Certified Manager		
Name WILLIAM H WOLF	Certificate # DOGD-8P5AEV	Certificate Expiration 02/23/2017

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 # 2

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by loose bolts on handles for hot holding covers.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 28-Jan-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a core item

OBSERVATION: The cookline is not cleaned on a frequent basis, build up of food and oil residue.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Remove clamp and vise grip on cook top when cleaning, repair as required. Correct By: 28-Jan-2019

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

Comments:

[William recertified in 2017.](#)

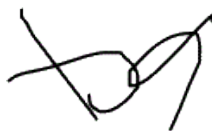
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



angela harwick

Sanitarian



Doug Schaefer
(608) 785-9679