



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MIRAGE SPORTS BAR	Facility Type Restaurant
Facility ID # HSAT-7QWSCP	Facility Telephone # 608 788-7465
Facility Address 4329 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name SURF LOUNGE INC (THE)	Licensee Address 4329 MORMON COULEE RD LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date December 18, 2018	Total Time Spent

Equipment Temperatures	
Description bar bunkers	Temperature (Fahrenheit) 40,41
walk in cooler kitchen	39
reach in cooler, 2 door stand up glenco	43

Food Temperatures	
Description recieving temp italian beef	Temperature (Fahrenheit) FROZEN

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		150	chlorine	
bar glass washer	chemical		0	chlorine	

Certified Manager		
Name ANGELA M BURISH	Certificate # DOGD-9NJA9B	Certificate Expiration 11/16/2019

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 - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of soda gun holster and pizza oven drip tray are soiled with debris

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 18-Dec-2018

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Bar ware not sanitized after cleaning.

CORRECTIVE ACTION(S): Repair bar dish machine to sanitize properly. Clean and sanitize all utensils and equipment before contact with food. Correct By: 18-Dec-2018

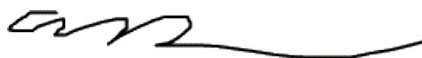
CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

Comments:

Provided a physical copy of the employee health reporting agreement.
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



Angie Burish

Sanitarian



Aron Newberry
(608) 785-9730