



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MR STIX	Facility Type Restaurant
Facility ID # HSAT-7QXP9U	Facility Telephone # 608 785-2525
Facility Address 948 JACKSON ST LA CROSSE , WI 54601	
Licensee Name BEAL THOMAS	Licensee Address 948 JACKSON ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 13, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	43
reach-in coolers	33
bar bunker	37

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold chilli	142

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink (bar)	chemical		0	chlorine	

Certified Manager		
Name THOMAS J BEAL	Certificate # DOGD-9X3A3T	Certificate Expiration 8/7/2020

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 # 3

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: Spoon and tongs was improperly stored on top of the counter tops at room temperature. .

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F.

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Food contact surfaces and equipment is not being sanitized. Sanitize sink is at 0ppm chlorine.

CORRECTIVE ACTION(S): After cleaning, sanitize equipment and utensils. Correct By: 13-Jun-2018

CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

OBSERVATION: Current permit is not posted in establishment

CORRECTIVE ACTION(S): Post permit in public view. Correct By: 30-Jun-2018

CODE CITATION: ATCP 75.104 (7) PERMIT POSTING. A current permit issued by the department shall be posted in a place visible to the public. A permit may not be altered or defaced.

Comments:

[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

Sanitarian



Kadie E. Ness



Aron Newberry
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