



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name MOUNT LA CROSSE	Facility Type Restaurant
Facility ID # HSAT-7QX6P8	Facility Telephone # 608 788-0044
Facility Address N5549 OLD TOWN HALL RD LA CROSSE , WI 54601	
Licensee Name MOUNT LA CROSSE INC	Licensee Address P O BOX 9 LA CROSSE , WI 54602

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 16, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
up-2 door reach in cooler	33
up-nor lake reach in cooler	33
clear door reach in cooler	33
bar bunker	39
walk in cooler	36
bar reach in cooler	39
bar beer reach in cooler	39
bar-rockstar reach in cooler	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold soup	190
cold hold ranch	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		50	chlorine	
3 compartment sink	chemical		300	quaternary	
(bar)			100	ammonium	
spray bottle				chlorine	

<b>Certified Manager</b>		
Name DAMIEN P CLARK	Certificate # CJEY-A8GKPB	Certificate Expiration 1/18/2021

**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:** The soda gun holster is not cleaned on a frequent basis. Holster has pooled liquid that the gun is soaking in.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. unclog the drain line from the holster and clean frequently enough to prevent accumulation of debris. Correct By: 16-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.

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No single-use toweling or other hand drying device available at handwashing sink in the bar area for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

**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:**

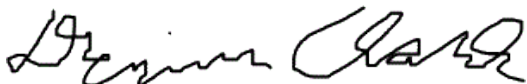
Menu review and risk assessment conducted.

PIC, Damien, agrees to include the Employee reporting agreement form 1-B into all personnel files for all current and future food handlers.

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



**Damien Clark**



**Aron Newberry**  
**(608) 785-9730**