



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name NEUIE'S VOGUE	Facility Type Restaurant
Facility ID # ASTS-ABVLZ8	Facility Telephone # 608 781-3860
Facility Address 1820 GEORGE ST LA CROSSE , WI 54603	
Licensee Name NEUIE'S VOGUE LLC	Licensee Address 1521 WOOD ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date August 23, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in behind bar	38
prep top	39
1 door	46
3 door	36
upright	37

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold soup	149

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	chemical		100		chlorine
Glass washer	chemical		50		chlorine

Certified Manager		
Name	Certificate #	Certificate Expiration
BETTY L OLSON	DOGD-9EXBCS	3/15/2019
JENNIFER M SCHULTZ	KBRN-9MBNMH	4/7/2019

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 # 4
Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: Raw ground beef stored above eggs one another in reach in cooler. CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 23-Aug-2018 CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Tomatoes in one door prep top are cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 23-Aug-2018

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

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

This is a priority item

REPEAT OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

OBSERVATION: Handwashing sinks in bar observed to be full of debris from bar during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 23-Aug-2018

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [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



Lisa Neumeister

Sanitarian



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Follow Up	Inspection Date September 7, 2018	Total Time Spent

Equipment Temperatures	
Description walk in behind bar prep top 1 door prep 3 door upright	Temperature (Fahrenheit) 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	chemical				
Glass washer	chemical		100		chlorine

Certified Manager		
Name BETTY L OLSON JENNIFER M SCHULTZ	Certificate # DOGD-9EXBCS KBRN-9MBNMH	Certificate Expiration 3/15/2019 4/7/2019

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.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection. Total # 4</p> <p>3-302.11 (A) (2) - PACKAGED AND UNPACKAGED FOOD - NESTING OR RAW ANIMAL FOODS STORED TOGETHER</p> <p>This is a priority item OBSERVATION: Raw ground beef stored above eggs one another in reach in cooler. CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 23-Aug-2018 CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by: (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork,</p>

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- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Tomatos in one door prep top are cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 23-Aug-2018

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(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

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(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

OBSERVATION: Handwashing sinks in bar observed to be full of debris from bar during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 23-Aug-2018

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(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Comments:


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