



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name NORTH COUNTRY STEAK BUFFET	Facility Type Restaurant
Facility ID # HSAT-7QXA6P	Facility Telephone # 608 781-3464
Facility Address 2526 ROSE ST LA CROSSE , WI 54603	
Licensee Name EAGLES VIEW OF LA CROSSE INC	Licensee Address 2526 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date May 24, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	36
True meat cooler	40
Mexican salad bar	40
Mexican hot bar	165
Fruit buffet	41
Mini Freezer (2)	FN/FN
Alto Shaam HH	148
Professional Series (2)	40/37

Food Temperatures	
Description	Temperature (Fahrenheit)
Salsa Mexican bar, CH	40.5
Pulled pork Mexican bar, HH	166
Meatloaf, CT	190
Mashed potatoes, HH	154
Alfredo, HH	167
Pasta salad, CH	40
Eggs salad bar, CH	38
Pickles salad bar, CH	44
Cheesecake dessert buffet, CH	40
Soup, cooling 1hr	63
Well done steak, HH	155
Steak medium, HH	135
Mac and Cheese, CT	175

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50		Chlorine
wiping pail	chemical		200		QA
wiping pail	chemical		200		QA
Spray bottle	chemical		>200		Chlorine
Spray bottle corrected	chemical		200		Chlorine

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 # 10

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 24-May-2019

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat pasturized eggs stored under raw beef in walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 24-May-2019

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 13 - Food separated and protected

This is a core item

REPEAT OBSERVATION: Desserts in the walk in cooler were observed to be unwrapped or uncovered. Spatulas for foods were also stored on top of food buckets in walk in cooler without covering for utensil.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 24-May-2019

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Knives for baked potatoes were improperly stored in water at 86.

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. Correct By: 24-May-2019

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).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Two Professional Series mini fridges are not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 24-Jun-2019

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 24-May-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be blocked 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: 24-May-2019

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]

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 front handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 24-May-2019

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]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of chlorine bleach solution not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 24-May-2019

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Chlorine bleach solution is not being used according to manufacturer's use directions. Test strip bleached out, was over 200ppm

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 24-May-2019

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

Discussed 2 C sink used as prep sink on Sundays to be air gapped.

Discussed employee health, had them add sore throat and lesions with pus to their list on employee agreement form.

Discussed covering for desserts, ordered temporary fix until new equipment arrives. Also discussed new mini fridges that are NSF/ANSI standard.

Kwik Trip contact Lyle: 608-791-4350

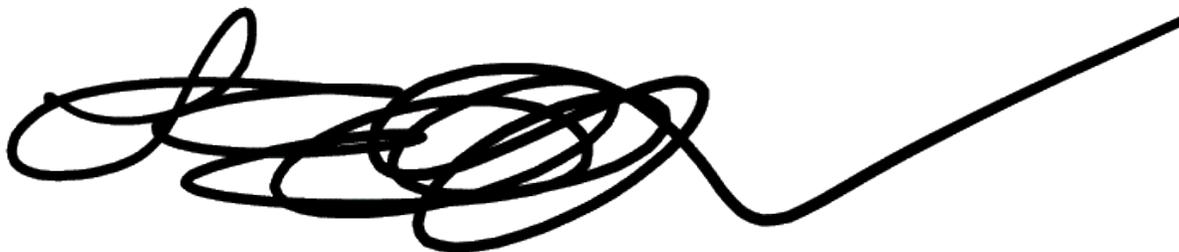
Discussed dishwasher changing to high temp so future wet stacking is avoided.

Joint inspection with Doug

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



Tom O'Brian

Amanda Ramos
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