



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name NORTHSIDE RULES - SAM'S	Facility Type Restaurant
Facility ID # HSAT-7QWU96	Facility Telephone # 608 878-2060
Facility Address 2116 GEORGE ST LA CROSSE , WI 54603	
Licensee Name NORTHSIDE RULES INC	Licensee Address 2116 GEORGE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date December 10, 2018	Total Time Spent

Equipment Temperatures	
Description True reach in walk in	Temperature (Fahrenheit) 38 35

Food Temperatures	
Description Hot holding pulled pork	Temperature (Fahrenheit) 145

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical		100		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
<p>Total # 1</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Ice used for beer bottle is used for drink ice. CORRECTIVE ACTION(S): Discard contaminated food and adjust procedures to prevent ice used as an exterior coolant from being used in food. Correct By: 10-Dec-2018 CODE CITATION: 3-303.11 After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD. [P]</p>

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



gary d arenz

Sanitarian



Doug Schaefer
(608) 785-9679