



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name NUTBUSH CITY LIMITS BAR & REST	Facility Type Restaurant
Facility ID # HSAT-7QXDPZ	Facility Telephone # 608 783-0228
Facility Address 3264 GEORGE ST LA CROSSE , WI 54603	
Licensee Name FOSS HILL INC	Licensee Address 3264 GEORGE ST HOLMEN , WI 54603

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

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Garnish cooler bar	37
Drawer coolers 1-4	36/34/32/35
Bev air Freezer	FN
True fridge	33
Walk in freezer	FN
Stand up freezer	FN
Walk in cooler	36

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Turkey, CH	40
Cheese soup, HH	162

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink (bar)	chemical		200		QA
dish machine	chemical		100		Chlorine
wiping cloth	chemical		10		Chlorine

<b>Certified Manager</b>		
Name HEATHER MARIE BJORGE	Certificate # KBRN-9ARS7S	Certificate Expiration 6/3/2018

**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.

<b>Observed Violations</b>
<b>Total # 8</b>
<b>Good Retail Practices - 38 - Personal cleanliness</b> This is a core item <b>OBSERVATION:</b> 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: 16-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 beans stored under raw sausage 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: 16-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.

### **Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ice used for cooling 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: 16-May-2019

**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]

### **Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A QA and chlorine test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 16-May-2019

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Slicer is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 16-May-2019

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clean cups are being stored or stacked at the bar without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 16-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.

**Good Retail Practices - 39 - Wiping cloths: properly used and stored**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Wiping cloths are being air-dried on counter tops.

**CORRECTIVE ACTION(S):** Air dry wiping cloths in location where contamination of food and equipment does not occur or provide mechanical clothes dryer. Correct By: 16-May-2019

**CODE CITATION:** 4-901.12 Wiping cloths laundered in a FOOD ESTABLISHMENT that does not have a mechanical clothes dryer as specified in ¶ 4-301.15 (B) shall be air-dried in a location and in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a SANITIZING solution as specified under § 4-501.114.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 16-May-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Comments:**

- Discussed employee health.
- Discussed menu and items consumer advisory is not necessary for.
- Discussed cigarette in storeroom.
- Discussed cranberry juice on floor of walk in cooler.
- Discussed can dents and location for Reinhart to pick up.
- Doug was here for joint inspection

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



**Greg Timm**



**Amanda Ramos**  
**(608) 785-9771**