



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name OLD CROW, THE	Facility Type Restaurant
Facility ID # ASTS-9UFS5W	Facility Telephone # 608 519-5400
Facility Address 100 S THIRD ST LA CROSSE, WI 54601	
Licensee Name THE OLD CROW LA CROSSE LLC	Licensee Address 731 SHELBY LN ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date June 7, 2017	Total Time Spent

Equipment Temperatures	
Description Refrigeration Freezers Bar refrigeration Waitress prep cooler - left side Walk in cooler	Temperature (Fahrenheit)

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - chicken sauce	150
Hot hold - sloppy crow	175
Hot hold - soup x3	180, 183, 177
Cold hold - prep (front) - coleslaw	37
Cold hold - tomatoes - walk in cooler	36.5
Cold hold - under grill - cheese	36.5
Cold hold - under grill (right) - beef	37
Cold hold - prep cooler (L) - pickles	37
Cold hold - prep (R) - tomatoes	36.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine	Low temp,		200	Chlorine		
Wiping bucket	chemical		300	Quaternary		
Bar 3 comp	chemical		100	ammonium		
	Chemical			Chlorine		

Certified Manager

Name	Certificate #	Certificate Expiration
JAMIE R PORLIER	KESG-9TFPPF	4/24/2019
KEVIN J HAPNER	CJEY-ADJKMA	9/1/2020

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.

Comments:

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy.
3. No violations noted during today's 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



Nicole Frankfourth
(608) 785-9731