



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name OLD STYLE INN	Facility Type Restaurant
Facility ID # HSAT-7QWSHG	Facility Telephone # 608 784-7367
Facility Address 828 5TH AVENUE S LA CROSSE , WI 54601	
Licensee Name YOSI INC	Licensee Address 614 6TH ST S LA CROSSE , WI 54601 -4517

Inspection Information		
Inspection Type Routine	Inspection Date November 13, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	33
bar bunker	39
east sliding door reach in, bar	43
west sliding door reach in, bar	38
breakfast prep top	38
lunch prep top	38

Food Temperatures	
Description	Temperature (Fahrenheit)
cold hold sliced tomato lunch prep top	38
cook temp scrambled egg	178

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		100	Chlorine		
3 compartment bar sink	chemical		50	Chlorine		
wiping bucket	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

Total # 2

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

This is a core item

OBSERVATION: The potatoes and onions is stored on the floor in the room behind the walk in cooler.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 13-Nov-2017

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

OBSERVATION: Cutting board located in kitchen has excessive scoring and has been melted on one side.

CORRECTIVE ACTION(S): Discard cutting boards or blocks with excessive scratching or scoring. Correct By: 13-Nov-2017

CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Comments:

[Menu review and risk assessment conducted.](#)

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



Angie Lee

Sanitarian



Aron Newberry
(608) 785-9730