



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name OLIVE GARDEN RESTAURANT #1492	Facility Type Restaurant
Facility ID # BHEP-8ANK2D	Facility Telephone # 608 783-0090
Facility Address 9413 STATE ROAD 16 LA CROSSE , WI 54601-8529	
Licensee Name DARDEN RESTAURANTS	Licensee Address PO BOX 695016 ORLANDO , FL 32869-5011

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date February 18, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	F
Refrigeration - under grill	38
Refrigeration - under grill (right)	38
Ice bath - above grill	36
Refrigeration - prep line	41
Refrigeration - prep cooler - salad	41
Refrigeration - stand up dessert cooler	37
Refrigeration - walk in cooler	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cooling soup after 2 hours	65
soup in WIC	36
CH shrimp	39
HH Tomato sauce	168
HH soup	167
CH white sauce	36
CH tomatoes	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 comp sink	Chemical	pass 160 degree	NSU		QA
Dish machine	Heat				
Sanitizer Buckets	Chemical		300		QA
3 comp sink (bar)	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.

<b>Observed Violations</b>
<b>Total # 5</b>
<b>Risk/Intervention - 27 - Compliance with variance, specialized process, or HACCP plan</b>

This is a priority foundation item

**OBSERVATION:** Records are not maintained for cook chill soups. Pattern exists where temperatures are not recorded after 4 pm. Variance is not current, expired 6/2019.

**CORRECTIVE ACTION(S):** Records shall be maintained to confirm that cooling and cold holding time and temperatures are met as required in the HACCP PLAN and held for at least 6 months. Obtain current variance. Correct By: 18-Feb-2020

**CODE CITATION:** 3-502.12 (D) Except as specified under ¶ (C) of this section, a FOOD ESTABLISHMENT that PACKAGES FOOD using a cook-chill or sous vide process shall:

(1) Implement a HACCP PLAN that contains the information as specified by the DEPARTMENT. [Pf]

(2) Ensure the FOOD is:

(a) Prepared and consumed on the PREMISES, or prepared and consumed off the PREMISES but within the same business entity with no distribution or sale of the PACKAGED product to another business entity or the CONSUMER, [Pf]

(b) Cooked to heat all parts of the FOOD to a temperature and for a time as specified under § 3-401.11, [P]

(c) Protected from contamination before and after cooking as specified under Parts 3-3 and 3-4, [P]

(d) Placed in a PACKAGE with an oxygen barrier and sealed before cooking, or placed in a PACKAGE and sealed immediately after cooking and before reaching a temperature below 57°C (135°F), [P]

(e) Cooled to 5°C (41°F) in the sealed PACKAGE or bag as specified under § 3-501.14 and subsequently: [P]

(i) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F) and held at that temperature until consumed or discarded within 30 days after the date of PACKAGING; [P]

(ii) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F), removed from refrigeration EQUIPMENT that maintains a 1°C (34°F) FOOD temperature and then held at 5°C (41°F) or less for no more than 72 hours, at which time the FOOD must be consumed or discarded; [P]

(iii) Cooled to 3°C (38°F) or less within 24 hours of reaching 5°C (41°F) and held there for no more than 72 hours from PACKAGING, at which time the FOOD must be consumed or discarded; [P] or

(iv) Held frozen with no shelf life restriction while frozen until consumed or used. [P]

(f) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily, [Pf]

(g) If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation, [Pf] and

(h) Labeled with the product name and the date PACKAGED; [Pf] and

(3) Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP PLAN and:

(a) Make such records available to the REGULATORY AUTHORITY upon request, [Pf] and

(b) Hold such records for at least 6 months; [Pf] and

(4) Implement written operational procedures as specified under Subparagraph (B) (5) of this section and a training program as specified under Subparagraph (B) (6) of this section. [Pf]

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Dishes in clean storage are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Rewashed.

**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:** 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: 18-Feb-2020

**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 core item

**OBSERVATION:** Several handwashing sinks are not non-hand operated or is operating incorrectly.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 31-Mar-2020

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided at employee rest room handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees.

**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:**

[Reinspection in one week for HACCP verification and soup cool down record and current variance. Fee applies.](#)

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



**Deanna Kane**

Sanitarian



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