



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name OUR CORNER BAR	Facility Type Restaurant
Facility ID # ASTS-8RCLAB	Facility Telephone # 608 783-9847
Facility Address 2104 GEORGE ST LA CROSSE , WI 54603-2107	
Licensee Name OUR CORNER BAR INC	Licensee Address 2104 GEORGE ST LA CROSSE , WI 54603-2107

Inspection Information		
Inspection Type Routine	Inspection Date January 8, 2019	Total Time Spent

Equipment Temperatures	
Description walk-in cooler	Temperature (Fahrenheit) 32
True	37

Food Temperatures	
Description Ranch	Temperature (Fahrenheit) 37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical		nsu		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

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no approved certified food manager for this establishment.

CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 08-Feb-2019

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: Female bathroom is not provided with a covered waste receptacle.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins. Correct By: 15-Jan-2019

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Comments:

No certified food manager, certificate has expired. Contact Doug with class date when registered.

Risk assessment of the restaurant activity shows a moderate permit is required. This will be invoiced.

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



julie barney

Sanitarian



Doug Schaefer
(608) 785-9679