



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LA CROSSE PETTIBONE BOAT CLUB	Facility Type Restaurant
Facility ID # ASTS-9V6PFK	Facility Telephone # 608 784-7743
Facility Address 617 S PETTIBONE DR LA CROSSE , WI 54601	
Licensee Name POGYS P & E ENTERPRISES	Licensee Address 614 S 6TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date 08/11/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (kitchen)	
walk-in cooler (beverage)	
walk-in freezer	
reach-in freezers	
reach-in coolers	
bar bunkers	
prep cooler	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine bar glasswasher 3 compartment sink wiping bucket spray bottles	high temperature chemical chemical	Passed				

Certified Manager		
Name JOHN W WATERS	Certificate # KBRN-9FUPKH	Certificate Expiration 3/4/2018

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.

Observed Violations

Total # 2

Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature

This is a priority item

REPEAT OBSERVATION: Soup and taco meat in warmers is hot held at 125°F

CORRECTIVE ACTION(S): Discarded all food the did not meet minimum hot hold requirements. Maintain hot potentially hazardous foods at or above 135°F. Correct By: 04-Aug-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored inrefrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: The Wall in the kitchen cook/prep line is damaged and is no longer easily cleanable.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 04-Sep-2016

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority item

OBSERVATION: Portioned dressings in server cooler is improperly date marked. Discard all PHF/TCS prepared foods that exceed 7 day date mark and/or provide a date mark for all prepared foods (dressings).

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 04-Aug-2016

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETYFOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer’s use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish. (G) Paragraphs (A) and (B) do not apply to cheese curds.

4-501.110 (A) - WAREWASHING MACHINE - WASH SOLUTION TEMPERATURE - MECHANICAL

This is a priority foundation item

OBSERVATION: The temperature of the wash solution of the high temperature dishmachine is less than 160°F.

CORRECTIVE ACTION(S): Maintain the wash temperature in the high temperature warewashing machine at a temperature indicated in 4-501.110(A) or indicated by the manufacturer.

CODE CITATION: 4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf]

(2) For a stationary rack, dual temperature machine, 66°C (150°F); [Pf]

(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); [Pf] or

(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). [Pf]

Comments

No hot hold available to test. Management has retrained all employees on the proper setting for the warmers as well as posted signs nearby for reminders.

Matt, maintenance for Pettibone Boat Club has been informed of the repairs required to resolve the facility violation.

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



Esther

Sanitarian



Aron Newberry
(608) 785-9730