



LA CROSSE COUNTY

Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name RECOVERY ROOM	Facility Type Restaurant
Facility ID # ASTS-97PMW7	Facility Telephone # 608 782-8573
Facility Address 901 S 7TH ST LA CROSSE , WI 54601	
Licensee Name RUCKUS ENTERTAINMENT LLC	Licensee Address 901 S 7TH ST LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date October 11, 2018	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	38
reach-in coolers	40,40,40
bar bunker	38
prep top cooler	73

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink (kitchen)	chemical		NSU		
3 compartment sink (bar)	chemical		NSU 100	chlorine	
Dish machine					
wiping bucket					

**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>Comments:</b>
<p>Patch hole in the wall in the mens room.</p> <p>do not use the prep cooler in the kitchen until it reaches 41F.</p> <p>Remove unused chemicals from main work space before opening.</p> <p>Label working chemicals bottles.</p> <p>Obtain chlorine test strips for the dish machine.</p> <p>Electrical breaker blew at the time of the inspection. Continue to monitor the dish machine, tall sliding door reach in cooler, and prep cooler in the kitchen. Remove all PHF/TCS foods if the breaker blows.</p> <p>Routine inspection after 30 days.</p>

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



**matthew ellenz**



Sanitarian



**Aron Newberry**  
**(608) 785-9730**