



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name RED LOBSTER #0546	Facility Type Restaurant
Facility ID # ASTS-9L6HMS	Facility Telephone # 608 781-0300
Facility Address 3333 STATE RD 16 LA CROSSE , WI 54601	
Licensee Name RED LOBSTER HOSPITALITY LLC	Licensee Address PO BOX 6508 ATTN: LICENSING ORLANDO , FL 32802-6508

Inspection Information		
Inspection Type Routine	Inspection Date June 19, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (seafood)	33
walk-in cooler (produce)	37
walk-in cooler (beer)	37
walk-in freezer	-4
reach-in coolers	30, 29, 35, 32, 31, 39, 32
prep top cooler	37
drawer coolers	36, 33
back bar coolers	32
ice cream freezer	9

Food Temperatures	
Description	Temperature (Fahrenheit)
rice pilaf (hold)	146
baked potatoes (cook)	183
corn on the cob (hold)	158
ranch dressing (prep top)	36
parmesean (prep)	35

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temperature	fail-cleaned-pass	-	-	-
4 compartment sink	chemical	-	50	Ecolab Manual Bar	trichloromelamine
(bar)	chemical	-	200	Sanitizer	QA
sanitizer buckets (4)	chemical	-	300	Ecolab Oasis 146	QA
sanitizer dispenser				Multi-Quat	
				Ecolab Oasis 146	
				Multi-Quat	

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 19-Jun-2019

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: The air duct grates in the back prep sink are soiled.

CORRECTIVE ACTION(S): Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 26-Jun-2019

CODE CITATION: 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

Comments:

Contact Sam (785-9732) when corrected or with questions. Time as Public Health Control Plan on hand and followed. Travis DeLap is the CFM (FSP).

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



Travis DeLap

Sanitarian



Samuel Welch
(608) 785-9732