



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ROADSIDE TAVERN	Facility Type Restaurant
Facility ID # HSAT-7QWQM5	Facility Telephone # 608 786-4653
Facility Address N3287 COUNTY ROAD OA LA CROSSE , WI 54601	
Licensee Name CLEMENTS FAMILY INC	Licensee Address N3287 COUNTY ROAD OA LA CROSSE , WI 54601-2725

Inspection Information		
Inspection Type Routine	Inspection Date October 28, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - prep cooler	36
Freezers	FN/FN/FN/FN
Under counter bar cooler	40/34
Under counter kitchen cooler	34
Stand up cooler - kitchen	38
Walk in cooler	38
Keg walk in	39
Aurora cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Cheese, HH	148
Sliced tomato, prep top, CH	38
Cooling chicken, walk in cooler	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish	Chemical		100		Chlorine
Sanitizer Bucket	Chemical		200		QA
Low temp dish (bar)	Chemical		50		Chlorine
Spray bottle	Chemical		200		QA

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 # 9
Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Raw ground beef are stacked atop whole meat muscle pork in the walk in cooler. Corrected by rearranging items. CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to

prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 28-Oct-2019

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Raw burgers in the kitchen reach in cooler and cooked chicken wings in the walk in cooler were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 28-Oct-2019

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Fish is being improperly thawed by not slicing open packaging.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 28-Oct-2019

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

- (1) At a water temperature of 21°C (70°F) or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
- (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
- (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

- (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or
- (b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

- (1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or
- (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Good Retail Practices - 30 - Variance obtained for specialized processing methods

This is a priority foundation item

OBSERVATION: There is no documentation of an approved variance or HACCP Plan for homemade pastrami.

CORRECTIVE ACTION(S): Submit a variance application to the regulatory authority for submission to the State for review. If approved, a copy of the approved variance shall be kept at the establishment and be subject to review by the inspector upon request. Discontinue current process until a variance can be obtained from the State. Correct By: 28-Oct-2019

CODE CITATION: 3-502.11 A FOOD ESTABLISHMENT shall obtain a VARIANCE from the DEPARTMENT as specified in § 1-104.11 and under § 1-104.12 before: [Pf]

(A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement; [Pf]

(B) Curing FOOD; [Pf]

(C) Using FOOD ADDITIVES or adding components such as vinegar: [Pf]

- (1) As a method of FOOD preservation rather than as a method of flavor enhancement, [Pf] or

(2) To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]

(D) PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under § 3-502.12 ; [Pf]

(E) Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store or display shellfish that are offered for human consumption; [Pf]

(F) Custom processing animals that are for personal use as FOOD and not for sale or service in a FOOD ESTABLISHMENT; [Pf]

(G) Preparing FOOD by another method that is determined by the DEPARTMENT to require a VARIANCE; [Pf] or

(H) Sprouting seeds or beans. [Pf]

(I) The slaughter and evisceration of any animal or FISH, other than MOLLUSCAN SHELLFISH of a species not amenable to inspection under the Wisconsin or USDA meat inspection programs. [Pf]

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: No consumer advisory REMINDER provided for undercooked food items (burger, ahi tuna).

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Jun-2020

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a priority foundation item

OBSERVATION: Food slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 28-Oct-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated in restrooms.

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: 28-Nov-2019

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.

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a priority item

OBSERVATION: No air gap provided on prep sink in kitchen.

CORRECTIVE ACTION(S): Provide an air gap on water supply side to protect water supply. Correct By: 28-Oct-2019

CODE CITATION: 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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:

28-Oct-2019

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

Comments:

CFM: Anthony Cloutier 3/4/24

AR will send application for variance and HACCP info, cooling fact sheet

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

Sanitarian



Matthew Cullmann



Amanda Ramos

(608) 785-9771