



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SENIOR VILLA MEXICAN GRILL & BAR	Facility Type Restaurant
Facility ID # ASTS-ABUQT7	Facility Telephone # 608 881-6900
Facility Address 325 WEST AVE N SUITE B & C LA CROSSE , WI 54601	
Licensee Name ROMA RESTAURANT LLC	Licensee Address 325 W AVENUE NORTH SUITE B & C LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 13, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer	F
Refrigeration - walk in cooler	35
Refrigeration - prep cooler - kitchen	40
Refrigeration - stand up cooler - kitchen	40

Food Temperatures	
Description	Temperature (Fahrenheit)
HH rice	147
HH beans	145
HH chicken	143
sauses	90, 95, 100

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
chlorineLow Temp	Chemical		50		
Dish	Chemical				
Wiping bucket - server station	Chemical				
Wiping bucket - cook line					

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 # 3

Risk/Intervention - 13 - Food separated and protected

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat pork stored under raw pork in the walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

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

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Sauces in hot holding are hot held at 95, 100, 90°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F.

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 in refrigerated 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).

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

This is a priority foundation item

OBSERVATION: No consumer advisory provided on the lunch menu for eggs over easy and no disclosure on the dinner menu for the steak.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 01-Feb-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

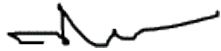
(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

Comments:

Edgar Maya ServSafe certified, expires 2023.


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



Edgar Maya

Sanitarian



Doug Schaefer
(608) 785-9679