



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SHENANIGAN'S</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-97YPD6</b>	Facility Telephone # <b>608</b>
Facility Address <b>2100 DAWSON AVE LA CROSSE , WI 54603</b>	
Licensee Name <b>SHENANIGAN'S OF WISCONSIN LLC</b>	Licensee Address <b>2100 DAWSON AVE LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Re-inspection</b>	Inspection Date <b>November 25, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Slide door coolers Reach in coolers bar Prep top bottom Aotsa cooler Pizza prep top Walk in cooler leader cooler aurora FR Freezers (7)</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	Heat	Pass 160			
Wiping buckets	chemical				
Wall dispenser	Chemical				

**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**

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**REPEAT OBSERVATION:** A quaternary ammonia test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a core item

**REPEAT OBSERVATION:** Handwashing sink is not non-hand operated in the center court bar

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated, replace handles to be greater than 3.5 inches in length. Correct By: 21-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.

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

This is a priority foundation item

**REPEAT OBSERVATION:** Handwashing sink not provided in pizza prep room.

**CORRECTIVE ACTION(S):** Install an approved handwashing sink. Correct By: 14-Dec-2019

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

## **Corrected Hazards**

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

**Total # 6**

### **3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION**

This is a core item

**OBSERVATION:** Food in reach in white stand up freezer is subject to potential contamination by being incased in frost.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 14-Nov-2019

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

### **4-703.11 (B) - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING HOT WATER EXPOSURE TIME**

This is a priority item

**OBSERVATION:** 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: 21-Nov-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

### **6-301.14 - HANDWASHING SIGNAGE**

This is a core item

**OBSERVATION:** No handwashing signage provided at both bathroom handwashing sinks and center bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 14-Nov-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

### **ATCP 75.104 (1) - OPERATING WITHOUT A PERMIT**

This is a core item

**OBSERVATION:** Food establishment is operating without a permit from the department.

**CORRECTIVE ACTION(S):** Conversation with PIC, check has been mailed. Correct By: 14-Nov-2019

**CODE CITATION:** ATCP 75.104 (1) PERMIT REQUIRED. (a) Except as specified in pars. (c) and (d), no restaurant may be opened to the public until the owner of the restaurant has obtained a permit from the department or its agent by submitting an application under sub. (4) and paying the applicable fee specified in s. Table ATCP 75.105 B or C, whichever is applicable. A separate permit is required for each restaurant.

### **4-901.11 - UTENSILS, EQUIPMENT AND LINENS - AIR-DRYING REQUIRED**

This is a core item

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food.

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

### **4-601.11 (A) - FOOD CONTACT SURFACES - SOILED**

This is a priority foundation item

**OBSERVATION:** Fry slicer and drink machine in arcade is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 14-Nov-2019


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

**Comments:**

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

  
**Bonnie Shea**

  
**Amanda Ramos**  
**(608) 785-9771**



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<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>November 14, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Slide door coolers	27/32
Reach in coolers bar	38/34/34/40
Prep top bottom	34/38
Aotso cooler	41
Pizza prep top	34
Walk in cooler	40
leader cooler	39
aurora FR	FN
Freezers (7)	FN

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Pineapple, CH (prep top)	41
Parmesan, CH prep top in defrost	45
Chicken, main prep top, CH	37
Marinara, CH atosa cooler	40
Jalepenos, pizza prep, CH	36
Sour cream, CH, leader cooler	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	Heat	did not pass 160			
Wiping buckets	chemical		NSU		
Wall dispenser	Chemical		300		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.

<b>Observed Violations</b>
<b>Total # 9</b>
<b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item

**OBSERVATION:** Food in reach in white stand up freezer is subject to potential contamination by being incased in frost.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 14-Nov-2019

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**REPEAT OBSERVATION:** A quaternary ammonia test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a priority foundation item

**OBSERVATION:** Fry slicer and drink machine in arcade is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 14-Nov-2019

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

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

This is a priority item

**OBSERVATION:** 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: 21-Nov-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 - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food.

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

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

This is a core item

**OBSERVATION:** Handwashing sink is not non-hand operated in the center court bar

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated, replace handles to be greater than 3.5 inches in length. Correct By: 21-Nov-2019

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

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**REPEAT OBSERVATION:** Handwashing sink not provided in pizza prep room.

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handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

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This is a core item

**OBSERVATION:** No handwashing signage provided at both bathroom handwashing sinks and center bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 14-Nov-2019

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

This is a core item

**OBSERVATION:** Food establishment is operating without a permit from the department.

**CORRECTIVE ACTION(S):** Conversation with PIC, check has been mailed. Correct By: 14-Nov-2019

**CODE CITATION:** ATCP 75.104 (1) PERMIT REQUIRED. (a) Except as specified in pars. (c) and (d), no restaurant may be opened to the public until the owner of the restaurant has obtained a permit from the department or its agent by submitting an application under sub. (4) and paying the applicable fee specified in s. Table ATCP 75.105 B or C, whichever is applicable. A separate permit is required for each restaurant.

**Comments:**

CFM: Tonya Bundy 10/3/24

AR will send partial cook log and dented can fact sheet.

Discussed date marking and consumer advisory on lone burger item.

Reinspection required for dishwasher fail. Fee will apply

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 11/27/2019

Person in Charge

Sanitarian



Tonya Bundy



Amanda Ramos  
(608) 785-9771