

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name SILVERADO SALOON	Facility Type Restaurant
Facility ID # HSAT-7QWE9Z	Facility Telephone # 608 685-3439
Facility Address 158 LEONARD STREET S WEST SALEM, WI 54669	
Licensee Name THE SHOP DOWNTOWN WEST SALEM LLC	Licensee Address 158 LEONARD STREET S WEST SALEM, WI 54669

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 07, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	5.5, 2
Refrigeration	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		NSU	Chlorine	

**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 # 5</b>
<b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> <b>OBSERVATION:</b> No handwashing signage provided at bar handwashing sink or either restroom. <b>CORRECTIVE ACTION(S):</b> Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 14-Jan-2015 <b>CODE CITATION:</b> 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.
<b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b>

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink for hand drying in bar.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 07-Jan-2015

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

**Good Retail Practices - 47 - Non-food contact surfaces clean**

**OBSERVATION:** Food-contact surfaces of pizza ovens have encrusted soil accumulations on grates.

**CORRECTIVE ACTION(S):** Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 16-Jan-2015

**CODE CITATION:** 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

**REPEAT OBSERVATION:** No air gap provided on ice bins or ice machine. This is a repeat violation.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 06-Mar-2015

**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 - 53 - Physical facilities installed, maintained and clean**

**OBSERVATION:** The ice machine was noted with mold and slime along top metal edge, exposing ice to potential contamination.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 16-Jan-2015

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

**Comments**

1. Facility serves frozen pizzas and popcorn.
2. AIR GAP needs to be installed on ice machine in basement, as well as under ice bins. This is a repeat violation from 2011.
3. Facility has meat raffle on Friday nights.

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



**Nicole Frankfourth**  
**(608) 785-9731**