



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SNUFFYS BAR, LLC	Facility Type Restaurant
Facility ID # MWAS-APPL8R	Facility Telephone # 608 788-9070
Facility Address 1903 WEST AVENUE S LA CROSSE , WI 54601	
Licensee Name AMBREA MARCOU	Licensee Address 1903 WEST AVENUE S LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date December 3, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	41
bar bunkers	41,39
kitchen reach in cooler	43
rockstar soda drink cooler	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
kitchen 4 compartment sink			100 NSU	chlorine	
bar 4 compartment sink				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.

Observed Violations

Total # 2

Risk/Intervention - 02 - Management, food employee, and conditional employee: knowledge, responsibilities and reporting

This is a priority item

OBSERVATION: Employees are unaware of the illness reporting requirements to the person in charge.

CORRECTIVE ACTION(S): ALN provided the employee reporting form 1-B to the owner and directed to use to provide training to all employees on the signs and symptoms of foodborne illness and explain the requirements for reporting to the person in charge. Correct By: 03-Dec-2018

CODE CITATION: 2-103.11 (M) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11 (A); [Pf] and

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

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink not provided in bar area.

CORRECTIVE ACTION(S): Install an approved handwashing sink in the bar area as directed per pre-inspection. Correct By: 04-Jan-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.

Comments:

Menu review and risk assessment conducted.

A copy of the Employee Reporting Agreement was provided. Owner stated that she will implement into new hire paperwork and review with all current employees.

Discussed options for how to properly use spray bottles in a food contact sanitizing process

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.

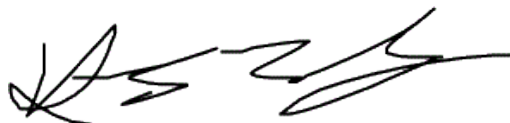
A re-inspection to assess your correction of these violations will be conducted on, or about, 01/04/2019

Person in Charge

Sanitarian



Ambrea Marcou



Aron Newberry
(608) 785-9730