



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name SOUTH LANES BOWLING AND PIZZA	Facility Type Restaurant
Facility ID # BSAW-88AQ5J	Facility Telephone # 608 788-0838
Facility Address 4107 MORMON COULEE RD LA CROSSE , WI 54601-7904	
Licensee Name GIVENS ENT, INC	Licensee Address 4107 MORMON COULEE RD LA CROSSE , WI 54601-7904

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date April 3, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep top	37
reach-in coolers	42
bar bunkers	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
diced green pepper cold hold	37
hamburger cook temp	195
receiving cold hold sausage (raw)	40
taco meat cooling in freezer 1.5 hours	99

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		100	chlorine		
3 compartment sink (bar)	chemical		unknown	iodine		
spray bottle			300	quaternary ammonium		

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
DONITA L WAGNER	KBRN-99UNQF	6/3/2018
ZACHARY W SWAN	CJEY-9M5J9N	4/30/2019

**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 - 31 - Proper cooling methods used adequate equipment for temperature control**

This is a priority foundation item

**OBSERVATION:** Improper cooling methods are observed for taco meat in large meatal pot cooling in the reach in freezer.

**CORRECTIVE ACTION(S):** Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 03-Apr-2017

**CODE CITATION:** 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** A chlorine and iodine 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]

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

This is a core item

**OBSERVATION:** Food-contact surfaces of soda gun holsters have encrusted soil accumulations.

**CORRECTIVE ACTION(S):** Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 03-Apr-2017

**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.

**Comments:**

[Menu review and risk assessment conducted.](#)

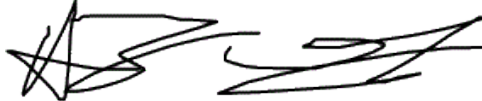
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



**Jackie Topel**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**