



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name TEQUILA MEXICAN RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QX3DP	Facility Telephone # 608 797-2961
Facility Address 515 WEST AVENUE N LA CROSSE , WI 54601	
Licensee Name CHABOLLAS TEQUILA CORP	Licensee Address 515 WEST AVENUE N LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 8, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - prep top	39
Freezer	FN
Refrigeration - walk in cooler	38
Refrigeration - bar	37
Refrigeration - stand up cooler - right grill	41
Under counter - salsa cooler	38
Chip holder	170

Food Temperatures	
Description	Temperature (Fahrenheit)
Red sauce, HH	175
Ground beef, HH	166
Baked Beans, HH	143

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		100		Chlorine
Wiping bucket	Chemical		400		QA
3 comp sink (bar)	Chemical		NSU		

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 # 4

Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed

This is a priority item

REPEAT OBSERVATION: Employee observed handling RTE tortillas with bare hands.

CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 08-Jan-2020

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Various foods in the freezer and reach in coolers on the cook line were observed to be unwrapped or uncovered. Corrected by providing covers

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Non-food contact surfaces of ice machine are soiled with mold. Corrected by cleaning.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Various tiles in dish pit and cook line are in need of repair.

CORRECTIVE ACTION(S): Maintain the physical facilities so they are in good repair at all times. Repair or replace tiles that are not cleanable, broken, or missing. Correct By: 08-Feb-2020

CODE CITATION: 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

Comments:

[Discussed CFM, Luis Guerrero to send pic of certificate by next week](#)

[Discussed hand washing sink availability in the kitchen and tile repair for potential remodel](#)

[Discussed handwash signage](#)

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



Lupita Martinez



Amanda Ramos
(608) 785-9771