



### Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                                   |  |
|--|--|
| Facility Name<br><b>TOM SAWYER</b>                                 | Facility Type<br><b>Restaurant</b>                                     |
| Facility ID #<br><b>ASTS-8J3TPS</b>                                | Facility Telephone #<br><b>608 519-3130</b>                            |
| Facility Address<br><b>136 CLINTON ST<br/>LA CROSSE , WI 54603</b> |  |
| Licensee Name<br><b>CAT GUT MARINA INC</b>                         | Licensee Address<br><b>136 CLINTON ST<br/>LA CROSSE , WI<br/>54603</b> |

| <b>Inspection Information</b>     |  |                  |
|-----------------------------------|--|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>January 21, 2020</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Beer bunkers                  | 30/32/34/40              |
| Prep top cook line            | 39                       |
| Prep top pizza line           | 50                       |
| Freezers                      | FN/FN/FN                 |
| walk in cooler                | 35                       |
| walk in freezer               | FN                       |

| <b>Food Temperatures</b>          |                          |
|-----------------------------------|--------------------------|
| Description                       | Temperature (Fahrenheit) |
| Chicken, prep table half hour     | 85                       |
| Black olives, CH pizza prep       | 50.5                     |
| Pepperoni, CH pizza prep          | 50                       |
| Sausage, CH pizza prep            | 51                       |
| Onions, CH pizza prep             | 52                       |
| Sliced tomato, CH pizza prep      | 49.5                     |
| Pinapple, CH pizza prep           | 53.5                     |
| Mashed potatoes, CH under counter | 45.5                     |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| kitchen dish machine    | chemical            |              | 100 |                | Chlorine       |
| bar 3 compartment       | chemical            |              | NSU |                |                |
| Spray bottle            | chemical            |              | 50  |                | Chlorine       |
| 3 C sink                | chemical            |              | NSU |                |                |
| Spray bottle            | chemical            |              | 200 |                | 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 # 5</b>   |
| <b>Risk/Intervention - 13 - Food separated and protected</b> |

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat coslaw and meat stored under raw eggs and raw bacon in prep line cooler. Corrected by rearranging items so raw is on bottom

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
- (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
  - (b) Cooked READY-TO-EAT FOOD; [P]
  - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

#### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION:** Pizza ingredients in top portion of pizza prep top cooler in is cold held at 51°F after 2 hours and mashed potatoes in under counter cooler is cold held at 45.5 F after 2 hours.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 28-Jan-2020

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

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

This is a priority item

**OBSERVATION:** No air gap provided on prep sink in kitchen.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 21-Jan-2020

**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>.

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

This is a core item

**OBSERVATION:** No handwashing signage provided at bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 21-Jan-2020

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

This is a core item

**OBSERVATION:** The tiles in the cook line in the kitchen and one tile behind the bar are in need of repair/not cleanable.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times. Repair or replace tiles. Correct By: 21-Feb-2020

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

**Comments:**

Discussed ice bucket storage off the ground  
Discussed food storage 6 inches off floor  
Discussed ceiling repair above prep sink  
CFM: Jordan Kuhlmann: 4/2/24  
Reinspection required for cold holding. 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.

Person in Charge

Sanitarian



**Dan Nelson**

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



### Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                                   |  |
|--|--|
| Facility Name<br><b>TOM SAWYER</b>                                 | Facility Type<br><b>Restaurant</b>                                     |
| Facility ID #<br><b>ASTS-8J3TPS</b>                                | Facility Telephone #<br><b>608 519-3130</b>                            |
| Facility Address<br><b>136 CLINTON ST<br/>LA CROSSE , WI 54603</b> |  |
| Licensee Name<br><b>CAT GUT MARINA INC</b>                         | Licensee Address<br><b>136 CLINTON ST<br/>LA CROSSE , WI<br/>54603</b> |

| <b>Inspection Information</b>           |  |                  |
|---|--|------------------|
| Inspection Type<br><b>Re-inspection</b> | Inspection Date<br><b>January 23, 2020</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Beer bunkers                  |                          |
| Prep top cook line            |                          |
| Prep top pizza line           | 38/32                    |
| Freezers                      |                          |
| walk in cooler                |                          |
| walk in freezer               |                          |
| Under counter cooler          | 36                       |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| kitchen dish machine    | chemical            |              |     |                |                |
| bar 3 compartment       | chemical            |              |     |                |                |
| Spray bottle            | chemical            |              |     |                |                |
| 3 C sink                | chemical            |              |     |                |                |
| Spray bottle            | 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.

| <b>Corrected Hazards</b>  |
|---|
| <p>The following hazard(s) have been corrected since the last inspection.<br/><b>Total # 5</b></p> <p><b>3-302.11 (A) (1) - PACKAGED AND UNPACKAGED FOOD - RAW OVER RTE-FOODS</b><br/>This is a priority item<br/><b>OBSERVATION:</b> There are ready-to-eat coslaw and meat stored under raw eggs and raw bacon in prep line cooler. Corrected by rearraging items so raw is on bottom<br/><b>CORRECTIVE ACTION(S):</b> Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.<br/><b>CODE CITATION:</b> 3-302.11 (A) FOOD shall be protected from cross contamination by:<br/>(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage,preparation, holding, and display from:<br/>(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH,</p> |

or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED,READY-TO-EAT FOOD.

### **3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

**OBSERVATION:** Pizza ingredients in top portion of pizza prep top cooler in is cold held at 51°F after 2 hours and mashed potatoes in under counter cooler is cold held at 45.5 F after 2 hours.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 28-Jan-2020

**CODE CITATION:** 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

### **5-202.13 - PLUMBING - BACKFLOW PREVENTION - AIR GAP**

This is a priority item

**OBSERVATION:** No air gap provided on prep sink in kitchen.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 21-Jan-2020

**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>.

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

This is a core item

**OBSERVATION:** No handwashing signage provided at bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 21-Jan-2020

**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.

### **6-501.11 - REPAIRING - PREMISES, STRUCTURES, ATTACHMENTS, AND FIXTURES - METHODS**

This is a core item

**OBSERVATION:** The tiles in the cook line in the kitchen and one tile behind the bar are in need of repair/not cleanable.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times. Repair or replace tiles. Correct By: 21-Feb-2020

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

### **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



**Dan Nelson**

Sanitarian



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