



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name UPTOWNE CAFE BAKERY	Facility Type Restaurant
Facility ID # ASTS-AK4RW4	Facility Telephone # 210 685-3089
Facility Address 1217 CALEDONIA ST LA CROSSE , WI 54603	
Licensee Name UPTOWNE CAFE LLC	Licensee Address 1217 CALEDONIA ST UNIT B LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date May 6, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True drink cooler	38
Maxx Cold	36
Freezer	FN
True fridge	37
Reach in freezers	FN
Brown reach in cooler	41
Prep top cooler	48

Food Temperatures	
Description	Temperature (Fahrenheit)
Green onion cream, CH true fridge	38.5
Berry juice, CH Brown cooler	44
Sausage, CH Brown cooler	38
Hush puppy mix, CH Prep top	49
Egg wash, CH prep top	48
Tomatoes, CH prep top	47

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine		pass 160			
sani bucket			300		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.

Observed Violations

Total # 4

Good Retail Practices - 38 - Personal cleanliness

This is a core item

REPEAT OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 06-May-2019

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Hush puppy mix, egg wash, and tomatoes in prep top cooler is cold held at 49, 48, and 47°F respectively.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 06-May-2019

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 - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A QA 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. Correct By: 06-May-2019

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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

REPEAT OBSERVATION: Slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 06-May-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments:

Discussed employee health, will send employee health reporting agreement.

Discussed variance for Kombucha and HACCP for sourdough.

Joint inspection with Doug

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



Chris Johson



Amanda Ramos
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