



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name VERSE LOUNGE & GRILL, THE	Facility Type Restaurant
Facility ID # ASTS-A58NX2	Facility Telephone # 608 738-8185
Facility Address 717 ROSE ST LA CROSSE , WI 54603	
Licensee Name MRTE BUSINESS LLC	Licensee Address 717 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date November 22, 2019	Total Time Spent

Equipment Temperatures	
Description Aurora 2 door prep top Aurora Fresszer	Temperature (Fahrenheit) 37 37 F

Food Temperatures	
Description HH gravy	Temperature (Fahrenheit) 144

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		0/50		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
<p>Total # 7</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat corned beef stored with raw ground beef,pork and steak. CORRECTIVE ACTION(S): Reorganized storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. 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.</p>

Risk/Intervention - 13 - Food separated and protected

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Raw ground beef, raw ground pork and raw steak are stored in same container or stacked atop one another in same container in reach in cooler.

CORRECTIVE ACTION(S): Separated raw animal food species from one another.

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

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Shield ice machine in basement from falling debris.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 22-Nov-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Corned beef in reach in has exceeded its date mark (10/10).

CORRECTIVE ACTION(S): Discarded.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

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

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine sanitizer is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Replaced empty sanitizer bottle and retested at 50 ppm.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

OBSERVATION: Slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 22-Nov-2019

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

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a priority item

OBSERVATION: No air gap provided on prep sink.

CORRECTIVE ACTION(S): Provide an air gap on water supply side to protect water supply. Correct By: 22-Nov-2019

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>.

Comments:

Jeff Connelly is ServSafe certified, expires 2024.

No signatures, computer was down.

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

Doug Schaefer
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