



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name VICK'S BAR	Facility Type Restaurant
Facility ID # ASTS-9F4PB2	Facility Telephone # 608 788-3900
Facility Address 3749 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name VICK'S LOUNGE LLC	Licensee Address 3749 MORMON COULEE RD , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date March 27, 2018	Total Time Spent

Equipment Temperatures	
Description bar reach-in cooler	Temperature (Fahrenheit) 38
walk-in cooler	43
bar bunkers with beer only	55,45

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical		400	quaternary ammonium	

Certified Manager		
Name ANGELA M BURISH	Certificate # DOGD-9NJA9B	Certificate Expiration 11/16/2019

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 # 2

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

This is a priority foundation item

OBSERVATION: A quaternary ammonium 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: 03-Apr-2018

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 - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at mens room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

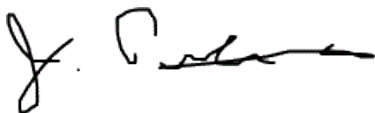
CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

[Recommend adding thermometers to the inside of all coolers to help monitor the temperature, including the beer coolers.](#)

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



julie peterson

Sanitarian



Aron Newberry
(608) 785-9730