



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name WATERFRONT RESTAURANT AND TAVERN (THE) | Facility Type Restaurant |
| Facility ID # HSAT-7QX9VP | Facility Telephone # 608 782-5400 |
| Facility Address 328 FRONT ST STE 100 LA CROSSE , WI | |
| Licensee Name D WEBER RESTAURANT LLC | Licensee Address 328 FRONT ST STE 100 LA CROSSE , WI 54601 -4023 |

| Inspection Information | | |
|-------------------------------|----------------------------------|------------------|
| Inspection Type Routine | Inspection Date June 26, 2018 | Total Time Spent |

| Equipment Temperatures | |
|--|--------------------------|
| Description | Temperature (Fahrenheit) |
| bar reach in cooler | 43,42,41 |
| outdoor reach in | 40 |
| outside bar dorm style reach in cooler | 40 |
| server reach in cooler | 42 |
| saute reach in | 39 |
| grill drawers | 40 |
| back line drawer | 39 |
| PANTRY PREP | 47 |
| dessert reach in coolers | 40,41 |
| banquet bar | 40 |
| saute prep top | 38 |
| grill front line prep | 40 |
| saute front line prep | 38 |
| produce walk in | 38 |
| meat walk in cooler | 41 |
| back line prep top drawers | 39 |
| jess's cooler (dry storage) | 38 |

| Food Temperatures | |
|----------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| hot hold soup | 183 |
| cooling after 1 hour beef stock | 78 |
| recieving temp cheese curds | 40 |
| cold hold sliced tom | 38 |
| cold hold artichokes pantry prep | 47 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| dish machine | high temperature | passed | | | |
| wiping buckets | | | 0 | quaternary | |
| wall dispenser | | | 0 | ammonium | |
| bar dish machine | chemical | | 50 | quaternary | |
| wall dispenser fixed | | | 300 | ammonium | |
| | | | | chlorine | |
| | | | | quaternary | |
| | | | | ammonium | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| RYAN D EMMONS | KBRN-9UWLVN | 2/15/2020 |

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.

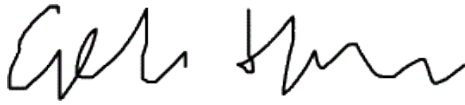
| Observed Violations |
|--|
| <p>Total # 3</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item OBSERVATION: Chopped artichokes in pantry prep cooler is cold held at 47°F. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 26-Jun-2018 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).</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item OBSERVATION: Meat slicer is visibly soiled. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 26-Jun-2018 CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Prep tables and other food contact surfaces not sanitized after cleaning. Wall dispenser and all wiping buckets are at 0ppm of quaternary ammonium. back. CORRECTIVE ACTION(S): Repair wall quat dispenser and use an alternative means to sanitize. Clean and sanitize all utensils and equipment before contact with food. CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.</p> |

| Comments: |
|--|
| Menu review and risk assessment conducted. |

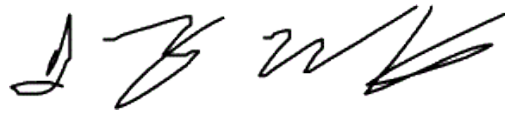
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Ellie Harbeck



Aron Newberry
(608) 785-9730