



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name THREE RIVERS LODGE	Facility Type Restaurant
Facility ID # HSAT-7QWCLY	Facility Telephone # 608 793-5015
Facility Address 200 HARBORVIEW PLAZA LA CROSSE, WI 54601	
Licensee Name RLH CORP	Licensee Address 200 HARBORVIEW PLAZA LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date August 17, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38.5, 40, 38, 36.5, 37.5
Refrigeration	42, 41, 40.5, 39.5, 40, 40.5, 39,
Freezer	39.5, 40.5
	30, 28, -3, 7, 15, 13

Food Temperatures	
Description	Temperature (Fahrenheit)
Cook - chicken	179, 167
Cooling - chicken - <1 hr	44

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
High temp dish Sanitizer	Heat	Passed	300	Quaternary ammonium		
bucket 1	Chemical		300	Quaternary ammonium		
Warewashing sink	Chemical		>400	Quaternary ammonium		
Sanitizer	Chemical		400	Quaternary ammonium		
Bucket 2				Quaternary ammonium		
Bar sink				Quaternary ammonium		

Certified Manager

Name	Certificate #	Certificate Expiration
DOUGLAS M NEUSCHWANGER	KBRN-A4URLM	10/10/2018
NATHAN P ZINN	CJEY-A8BR23	1/18/2021

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 - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The ice machines are not cleaned on a frequent basis. Small accumulation of mold in each machine around ice shoot.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 19-Aug-2016

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at bar handwashing sink. Sign was placed on site.

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

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy and procedures.
3. Discussed removing asterisks from items that are not undercooked in the establishment (i.e. chicken, fish)

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



Nicole Frankfourth
(608) 785-9731