



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name 4 SISTERS CATERING	Facility Type Restaurant
Facility ID # ASTS-A4UTXZ	Facility Telephone # 608
Facility Address 133 S 4TH ST LA CROSSE, WI 54601	
Licensee Name 4 SISTERS CATERING	Licensee Address 133 S 4TH ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date April 12, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40.5, 41, 40
Freezer	-6, 7

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dishwasher	Chemical		50	Chlorine		
3	Chemical		NSU	Quaternary ammonium		
compartment sink (bar)	Chemical		NSU	Quaternary ammonium		
3						
compartment sink (kitchen)						

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
Risk/Intervention - 1A - Certified food manager: duties This is a core item

OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment. Staff has taken ServSafe course (passed on file), but has not send application to state.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 12-Jul-2016

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

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

This is a priority foundation item

OBSERVATION: A quaternary ammonium or chlorine 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: 26-Apr-2016

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]

Comments

1. Menu review and risk assessment conducted.
2. Kitchen runs as catering kitchen. Also preps food for bar area.

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



Lori Helke

Sanitarian



Nicole Frankfourth
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