



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name 4SISTERS WINE & TAPAS	Facility Type Restaurant
Facility ID # ASTS-8KYS99	Facility Telephone # 608 782-8213
Facility Address 100 HARBORVIEW PLAZA LA CROSSE, WI 54601--451	
Licensee Name 4SISTERS INC	Licensee Address

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 10, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	42, 40, 36, 35 (walkin)
Freezer	11, 10
Salad cooler (homestyle)	47
Meat cooler (homestyle)	47

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot hold - sliders	160
Hot hold - lettuce wrap filling	175

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish Sanitizer bucket	Heat	Passed	300	Quaternary ammonium	
3 comp sink (bar)	Chemical		400	Quaternary ammonium	
3 comp sink (kitchen)	Chemical		NSU	Quaternary ammonium	

<b>Certified Manager</b>		
Name PATRICK L HALVERSON	Certificate # CJEY-9QYR8S	Certificate Expiration 10/13/2019

**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.

<b>Observed Violations</b>
<p><b>Total # 2</b></p> <p><b>Risk/Intervention - 20 - Proper cold holding temperatures</b> This is a priority item <b>OBSERVATION:</b> Meat and food items in meat cooler, salad cooler are cold held at 47, 47 respectively.°F. <b>CORRECTIVE ACTION(S):</b> Maintain cold potentially hazardous foods at or below 41°F Correct By: 10-Nov-2015 <b>CODE CITATION:</b> 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 atime 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 inrefrigerated 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><b>Risk/Intervention - 21 - Proper date marking and disposition</b> This is a priority item <b>OBSERVATION:</b> Meat loaf in prep cooler has exceeded its date mark of 10/30. Various bulk dressings have exceeded date mark. <b>CORRECTIVE ACTION(S):</b> Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 10-Nov-2015 <b>CODE CITATION:</b> 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]</p>

<b>Comments</b>
<ol style="list-style-type: none"><li>1. <a href="#">Menu review and risk assessment conducted.</a></li><li>2. <a href="#">Remove asterisk from children's menu burgers.</a></li><li>3. <a href="#">Discussed employee illness and date marking procedures.</a></li></ol>

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. A re-inspection to assess your correction of these violations will be conducted on, or about, November 17, 2015

Person in Charge

Sanitarian

A handwritten signature in black ink, appearing to be 'Bing' with a stylized flourish at the end.A handwritten signature in black ink, appearing to be 'Nicole Frankfourth'.

Nicole Frankfourth  
(608) 785-9731



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
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Facility ID # ASTS-8KYS99	Facility Telephone # 608 782-8213
Facility Address 100 HARBORVIEW PLAZA LA CROSSE, WI 54601--451	
Licensee Name 4SISTERS INC	Licensee Address

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date November 16, 2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	
Freezer	
Salad cooler (homestyle)	
Meat cooler (homestyle)	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp dish Sanitizer bucket	Heat				
3 comp sink (bar)	Chemical				
3 comp sink (kitchen)	Chemical				

<b>Certified Manager</b>		
Name PATRICK L HALVERSON	Certificate # CJEY-9QYR8S	Certificate Expiration 10/13/2019

**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.

<b>Observed Violations</b>
<b>Total # 0</b>

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 2**

**3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

**OBSERVATION:** Meat and food items in meat cooler, salad cooler are cold held at 47, 47 respectively.°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 10-Nov-2015

**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).

**3-501.18 (A) - DATE MARKING - DISPOSITION**

This is a priority item

**OBSERVATION:** Meat loaf in prep cooler has exceeded its date mark of 10/30. Various bulk dressings have exceeded date mark.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 10-Nov-2015

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

(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]

**Comments**

- 1. Facility has discontinued use of homestyle coolers.
- 2. Date marking procedures done correctly.

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



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