



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name AMERICAN LEGION POST #52	Facility Type Special Organization
Facility ID # HSAT-7QWMQ9	Facility Telephone # 608 782-3232
Facility Address 711 6TH STREET S LA CROSSE , WI 54601	
Licensee Name AMERICAN LEGION POST # 52	Licensee Address 711 6TH STREET S LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 02/03/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in coolers (2)	35,39
reach-in coolers	41,36
reach-in freezers	10,-5,3
chest freezers	-3,3,5
bar bunkers	35,35

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical	FAILED	100	chlorine	
Fagor dish machine	high temperature				

Certified Manager		
Name	Certificate #	Certificate Expiration
MELISSA M OLDENBURG	KBRN-9NKL5B	7/7/2019
KEVIN D JOHNSON	KBRN-9P3S8R	7/7/2019

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 # 3

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

This is a priority foundation item

OBSERVATION: A chlorine and thermal 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: 10-Feb-2016 Correct By: 10-Feb-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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

REPEAT OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversable temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 05-Feb-2016

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at restrooms 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

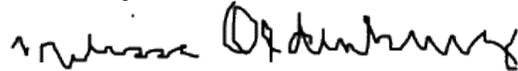
[Menu review and risk assessment conducted.](#)

[When purchasing new equipment ensure that it is NSF certified.](#)

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, 02/05/2016

Person in Charge



Melissa Oldenburg

Sanitarian



Aron Newberry
(608) 785-9730



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Inspection Information		
Inspection Type Follow Up	Inspection Date 02/05/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in coolers (2)	
reach-in coolers	
reach-in freezers	
chest freezers	
bar bunkers	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical	passed			
Fagor dish machine	high temperature				

Certified Manager		
Name	Certificate #	Certificate Expiration
MELISSA M OLDENBURG	KBRN-9NKL5B	7/7/2019
KEVIN D JOHNSON	KBRN-9P3S8R	7/7/2019

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
<p>Total # 1</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item REPEAT OBSERVATION: A chlorine and thermal 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: 10-Feb-2016 Correct By: 10-Feb-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]</p>

Corrected Hazards

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

Total # 1

4-703.11 (B) - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING HOT WATER EXPOSURE TIME

This is a priority item

OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 05-Feb-2016

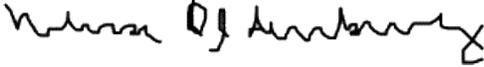
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Comments

[Menu review and risk assessment conducted.](#)

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