



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ARDIES RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QXGVH	Facility Telephone # 608 784-2242
Facility Address 400 LANG DR LA CROSSE , WI 54603	
Licensee Name ARDIES FOOD SERVICE INC	Licensee Address 400 LANG DR LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 05/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (produce)	35
walk-in cooler (meat, dairy)	30
walk-in freezer	-9
reach-in coolers	38, 36, 38, 39, 39, 40
prep cooler	39
drawer coolers	39, 38, 40
bar bunkers	39, 39
reach-in freezer	4
ice cream bunker	12
pie case	41

Food Temperatures	
Description	Temperature (Fahrenheit)
hamburger (cook)	172
onion rings (hold)	138
bacon (hold)	140
mashed potatoes (hold)	173
baked potatoes (hold)	156
coleslaw (hold)	38
slaw dressing (hold)	44
shredded beef (hold)	170
roast beef (hold)	168
chili (hold)	166
soups (hold)	143, 139
sliced tomatoes (prep top)	39

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	100	ProPower Low Temp	sodium hypochlorite	
wiping buckets (3)	chemical	-	300	Chlorinated Sanitizer	QA	
glass washer (bar)	chemical	-	50	ProPower Heavy Duty Quat Clean ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	

Certified Manager

Name	Certificate #	Certificate Expiration
TIM S BELL	DOGD-95DACS	5/12/2018
BEN J FLOCK	CJEY-9RQSSM	11/17/2019

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 # 2

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop at ice machine was stored in bucket with water.

CORRECTIVE ACTION(S): Store ice scoops in ice with handle up or in clean, covered container. Correct By: 18-May-2016

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Slaw dressing in serving station is cold held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 18-May-2016

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).

Comments

[Contact Sam \(785-9732\) with questions. Cooling procedures and bar hand wash handle change discussed today. Risk assessment and menu review conducted at inspection.](#)

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, 05/25/2016

Person in Charge



Ben Flock

Sanitarian



Samuel Welch
(608) 785-9732