

LA CROSSE COUNTY
HEALTH DEPARTMENT
Environmental Health Division



STATE OF WISCONSIN
Bureau of Environmental and
Occupational Health
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name BOTTOMS UP	Facility Type Restaurant
Facility ID # ASTS-8KFPQA	Facility Telephone # 608 782-6008
Facility Address 500 COPELAND AVE LA CROSSE, WI 54603	
Licensee Name A & S FOSTER INC	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date January 21, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer	13, 18, 4
Refrigerator	36, 31, 37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		NSU	Chlor-Tabs	Chlorine

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 # 4</p> <p>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at handwashing sink for hand drying. CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 21-Jan-2015 CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; [Pf] (B) A continuous towel system that supplies the user with a clean towel; Pf or</p>

- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Risk/Intervention - 1A - Certified food manager: duties

OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 21-Apr-2015

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 - 49 - Plumbing installed proper backflow devices

OBSERVATION: (CORRECTED DURING INSPECTION): The drain below ice bin is not maintained in good repair. It is leaking onto the floor and not into the approved air gap.

CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 28-Jan-2015

CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

OBSERVATION: Ceiling near pool table has water damaged tiles. Repair or replace tiles.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 20-Feb-2015

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and

(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

Comments

1. Menu review and risk assessment conducted.

- 2. Obtain a CFM by taking a ServSafe course and sending application to state.
- 3. All menu items are precooked and frozen. Items are heated up in a MerryChef oven.

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
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