



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BREAKFAST CLUB & PUB, THE	Facility Type Restaurant
Facility ID # ASTS-9W4M4T	Facility Telephone # 608
Facility Address 214 MAIN ST LA CROSSE, WI 54601	
Licensee Name BREAKFAST CLUB & PUB, THE	Licensee Address 231 AVON ST LA CROSSE, WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date July 19, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep cooler	41
Stand up Freezer	10
Chest freezers	14, 12
Stand up cooler - kitchen	41
Under grill coolers	41, 42, 41
Bar refrig	37, 40
Igloo cooler - PHF	47

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - gravy	156

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine - kitchen	Chemical		50	Chlorine		
Dish machine - Bar	Chemical		50	Chlorine		
Wiping bucket	Chemical		150	Chlorine		

Certified Manager

Name	Certificate #	Certificate Expiration
MARK D GOEDE	KBRN-9WFMYC	4/6/2020
JACQUELINE J MILLER	KBRN-9X4MU6	4/6/2020

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 # 4

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Pork sausage (raw) stored above whole muscle beef steak in walk in cooler.

CORRECTIVE ACTION(S): Reorganize foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 19-Jul-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in Igloo brand cooler beneath toasters are cold held at 47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 19-Jul-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).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Homemade dressing in prep cooler has exceeded its date mark (7/8).

CORRECTIVE ACTION(S): CORRECTED ON SITE - Dressing was discarded.

CODE CITATION: 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]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: Working containers of sanitizers, cleaners not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 19-Jul-2016

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Comments

1. [Menu review and risk assessment conducted.](#)
2. [Discussed employee illness policy & new employee training.](#)

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, July 26, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731