



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BRNCOS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-8T9JAA</b>	Facility Telephone # <b>608 317-9865</b>
Facility Address <b>105 S 3RD ST LA CROSSE , WI 54601</b>	
Licensee Name <b>MIKE MCCORMICK OF LACROSSE INC</b>	Licensee Address <b>105 S 3RD ST LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>02/12/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	33
reach-in cooler	40
chest freezer	5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment bar sink	chemical		NSU	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.

<b>Observed Violations</b>
<p><b>Total # 2</b></p> <p><b>Good Retail Practices - 47 - Non-food contact surfaces clean</b> This is a core item <b>OBSERVATION:</b> Non-food contact surfaces of pizza oven drip tray are soiled with heavy accumulation of debris. <b>CORRECTIVE ACTION(S):</b> Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 15-Feb-2016 <b>CODE CITATION:</b> 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> This is a core item <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> No handwashing signage provided at bar and restrooms handwashing sink. <b>CORRECTIVE ACTION(S):</b> Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 12-Feb-2016 <b>CODE CITATION:</b> 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.</p>

<b>Comments</b>
<a href="#">Menu review and risk assessment conducted</a>

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



**Kimberly Nimtz**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**