



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BROTHERS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWT3B</b>	Facility Telephone # <b>608 784-0522</b>
Facility Address <b>306 PEARL ST LA CROSSE , WI 54601</b>	
Licensee Name <b>BROTHERS OF WI INC</b>	Licensee Address <b>306 PEARL ST LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>05/17/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in coolers	36, 36
reach-in cooler	39
prep top cooler	43
bar bunkers	41,36,40
reach-in freezer	34
chest freezer	-5

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink (kitchen)	chemical			Quaternary ammonium		
4 compartment sink (bar)	chemical			Quaternary ammonium		
4 compartment sink (back bar)	chemical			Quaternary ammonium		

**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 # 7**

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** Wings is subject to potential contamination by reach in cooler by a water leak inside the cooler.

**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 17-May-2016

**CODE CITATION:** 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

**Good Retail Practices - 34 - Thermometers provided and accurate**

This is a priority foundation item

**OBSERVATION:** No thermometer is present for monitoring temperatures in thin mass foods.

**CORRECTIVE ACTION(S):** Provide a thermometer capable of taking temperatures in thin mass food items. Correct By: 24-May-2016

**CODE CITATION:** 4-302.12 (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. [Pf]

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

This is a priority foundation item

**OBSERVATION:** Soap not available at food employee handwashing sink. Upper bar.

**CORRECTIVE ACTION(S):** Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 17-May-2016

**CODE CITATION:** 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

**OBSERVATION:** No single-use toweling by the upper bar 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: 17-May-2016

**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
- (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 - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** No handwashing signage provided at upper bar handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 17-May-2016

**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.

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

This is a priority foundation item

**OBSERVATION:** Working containers of quaternary ammonium not labeled with contents.

**CORRECTIVE ACTION(S):** Label working containers. Correct By: 24-May-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]

**Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned**

This is a core item

**OBSERVATION:** No waste receptacles provided in women's restroom. One stall in the lowerbar, womens restroom is missing a covered trash can.

**CORRECTIVE ACTION(S):** Provide waste receptacles in each stall in women's restroom. Correct By: 24-May-2016

**CODE CITATION:** 8-201.15 (A) EASILY CLEANABLE receptacles shall be provided for waste materials.(B) Toilet rooms used by women shall be provided with a waste receptacle as specified in § 5-501.17.

**Comments**

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

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, 05/24/2016

Person in Charge



**cade murphy**

Sanitarian



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



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<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>05/24/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in coolers	
reach-in cooler	
prep top cooler	
bar bunkers	
reach-in freezer	
chest freezer	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink (kitchen)	chemical					
4 compartment sink (bar)	chemical					
4 compartment sink (back bar)	chemical					

**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 # 1</b></p> <p><b>Good Retail Practices - 34 - Thermometers provided and accurate</b></p> <p>This is a priority foundation item</p> <p><b>REPEAT OBSERVATION:</b> No thermometer is present for monitoring temperatures in thin mass foods.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide a thermometer capable of taking temperatures in thin mass food items.</p> <p>Correct By: 24-May-2016</p> <p><b>CODE CITATION:</b> 4-302.12 (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. [Pf]</p>

**Comments**

Small diameter probe is en-route. Will arrive tomorrow 5/25/16

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



**cade murphy**

Sanitarian



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