



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name BUBBA'S MEATS	Facility Type Small Potentially Hazardous
Facility ID # ASTS-9CXJ6N	Facility Telephone # 608 782-8453
Facility Address 1248 REDFIELD ST LA CROSSE , WI 54601	
Licensee Name BUBBA'S MEATS LLC	Licensee Address 1248 REDFIELD ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 03/30/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in coolers	37,39, 38
walk-in freezer	8
Reach in cooler	43, 35

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink spray bottle	chemical chemical			Chlorine 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 # 4

Risk/Intervention - 09 - Food obtained from approved source

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Food is obtained from an unapproved source, Home canned pickles from a private residence..

CORRECTIVE ACTION(S): Discard foods from unapproved source.

CODE CITATION: 3-201.11 (A) FOOD shall be obtained from sources that comply with LAW. [P]

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

This is a core item

OBSERVATION: The food is stored on the floor in the walk in freezer, and dry storage room.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 30-Mar-2016

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Wooden lid used for cooking and wooden shelves in walk in freezer need to be replaced with food safe materials.

CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless otherwise approved for use. Correct By: 27-Apr-2016

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(1) Untreated wood containers; or

(2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.

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

This is a priority item

OBSERVATION: Bleach, motor oil, and various chemicals are stored in dry storage is stored above to canned jalepenoes, and food safe bags.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning. Correct By: 30-Mar-2016

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

Comments

- Menu review and risk assessment conducted.
- Add a shatter proof lightbulb or shield to the light in the dry storage area.
- Ensure that area's around the sinks and walls are sealed, durable, and easily cleanable.

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

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Sanitarian

Aron Newberry
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