



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|---|
| Facility Name BUZZARD BILLYS FLYING CARP CAFE | Facility Type Restaurant |
| Facility ID # HSAT-7QWH47 | Facility Telephone # 608 796-2277 |
| Facility Address 222 PEARL ST LA CROSSE , WI 54601 | |
| Licensee Name BENCHMARK REDVLPMT INC | Licensee Address 222 PEARL ST LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------|------------------|
| Inspection Type Routine | Inspection Date 06/20/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler | 35,40 |
| walk-in cooler (beer) | 35 |
| walk-in freezer | 4 |
| prep coolers | 37,39, 43.5 |
| reach-in coolers | 41,35,41,43 |
| drawers | 36 |
| reach-in freezer | 11 |

| Food Temperatures | |
|---------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Alfredo (cold hold) | 43.5 |
| Mushroom hot hold | 151 |
| chicken | 178 |
| sliced tomatoes cold hold | 43 |
| velvet elvis re-heat | 185 |
| rice hot hold | 185 |
| slicet tomatoes | 39 |
| lettuce cold hold | 41 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | chemical | | 50 | Chlorine | | |
| 3 | chemical | | 200 | Quaternary | | |
| compartment | chemical | | 200 | ammonium | | |
| sink | chemical | | 200 | Quaternary | | |
| 3 | chemical | | 200 | ammonium | | |
| compartment | | | | Quaternary | | |
| sink (main | | | | ammonium | | |
| bar) | | | | Quaternary | | |
| 4 | | | | Ammonium | | |
| compartment | | | | | | |
| sink (upstairs | | | | | | |
| bar) | | | | | | |
| wiping | | | | | | |
| buckets | | | | | | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| MICHAEL J CADE | KBRN-8PHSYY | 11/27/2016 |
| ROBERT L LARSON | KBRN-985Q4N | 5/2/2018 |

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 # 3</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item REPEAT OBSERVATION: Alfredo in prep top cooler is cold held at [43.5°F. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 20-Jun-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). Good Retail Practices - 47 - Non-food contact surfaces clean This is a core item OBSERVATION: Food-contact surfaces of can opener have encrusted soil accumulations. CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 20-Jun-2016 CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: The prep area and cook line is soiled and not being cleaned frequently during regular use . CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 20-Jun-2016 CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.</p> |

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, 06/27/2016

Person in Charge



Rob Larson

Sanitarian



Aron Newberry
(608) 785-9730



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| Licensee Name BENCHMARK REDVLPMT INC | Licensee Address 222 PEARL ST LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------|------------------|
| Inspection Type Follow Up | Inspection Date 06/28/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler | 38 |
| walk-in cooler (beer) | |
| walk-in freezer | |
| prep coolers | |
| reach-in coolers | |
| drawers | |
| reach-in freezer | |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Alfredo | 40 |
| Jerk rub | 38 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | chemical | | | | | |
| 3 | chemical | | | | | |
| compartment | chemical | | | | | |
| sink | chemical | | | | | |
| 3 | chemical | | | | | |
| compartment | | | | | | |
| sink (main | | | | | | |
| bar) | | | | | | |
| 4 | | | | | | |
| compartment | | | | | | |
| sink (upstairs | | | | | | |
| bar) | | | | | | |
| wiping | | | | | | |
| buckets | | | | | | |

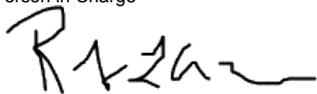
| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| MICHAEL J CADE | KBRN-8PHSY Y | 11/27/2016 |
| ROBERT L LARSON | KBRN-985Q4N | 5/2/2018 |

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 # 0 |

| Comments |
|---|
| All violations corrected. |

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

Rob Larson

Sanitarian

Aron Newberry
(608) 785-9730