



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHARMANT HOTEL, THE	Facility Type Restaurant
Facility ID # ASTS-A26JGY	Facility Telephone # 866 697-7300
Facility Address 101 STATE ST LA CROSSE, WI 54601	
Licensee Name CASTADY, SEAN	Licensee Address 101 STATE ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Re-inspection 2	Inspection Date February 10, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - downstairs	
Freezer - downstairs	
Refrigeration - Kitchen	
Refrigeration - open kitchen, left side prep	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher	High temp	Passed				
Wiping	Chemical					
bucket	Chemical					
4C Sink	Chemical					
(kitchen)	Chemical					
3C sink (bar)						
Dishwasher						
(bar)						

Certified Manager		
Name KEVIN A MICHELI	Certificate # KBRN-9ZCMNT	Certificate Expiration 8/4/2020

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

4-501.112 - FOOD CONTACT SURFACES - MECHANICAL WAREWASHING EQUIPMENT, HOT WATER SANITIZATION TEMPERATURES

This is a priority foundation item

OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is below 160 F.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between [] and 194 °F. or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available. [Describe].

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Comments

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

Sanitarian



Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHARMANT HOTEL, THE	Facility Type Restaurant
Facility ID # ASTS-A26JGY	Facility Telephone # 866 697-7300
Facility Address 101 STATE ST LA CROSSE, WI 54601	
Licensee Name CASTADY, SEAN	Licensee Address 101 STATE ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date January 19, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - downstairs Freezer - downstairs Refrigeration - Kitchen Refrigeration - open kitchen, left side prep	38.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher Wiping bucket 4C Sink (kitchen) 3C sink (bar) Dishwasher (bar)	High temp Chemical Chemical Chemical Chemical		400	Quaternary ammonium		

Certified Manager		
Name KEVIN A MICHELI	Certificate # KBRN-9ZCMNT	Certificate Expiration 8/4/2020

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 # 1

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

REPEAT OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is below 160 F.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between [] and 194 °F. or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available. [Describe].

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 3

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Food items in prep cooler (front left side, open kitchen) are cold held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 12-Jan-2017

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).

3-203.12 (A) - SHELLSTOCK, MAINTAINING IDENTIFICATION - TAGS ATTACHED TO CONTAINER UNTIL EMPTY

This is a priority foundation item

OBSERVATION: Shellstock tags are not attached to the original container.

CORRECTIVE ACTION(S): Shellstock tags shall remain attached to the container in which they were received until the container is empty. Correct By: 12-Jan-2017

CODE CITATION: 3-203.12 (A) Except as specified under Subparagraph (C) (2) of this section, SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty. [Pf]

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The quaternary ammonium sanitizer in bar is not being used according to EPA registered label use instructions and is unreadable on quaternary test strips.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 12-Jan-2017

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)

25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]
(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Comments

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

Sanitarian



Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHARMANT HOTEL, THE	Facility Type Restaurant
Facility ID # ASTS-A26JGY	Facility Telephone # 866 697-7300
Facility Address 101 STATE ST LA CROSSE, WI 54601	
Licensee Name CASTADY, SEAN	Licensee Address 101 STATE ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Re-inspection	Inspection Date February 2, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - downstairs	
Freezer - downstairs	
Refrigeration - Kitchen	
Refrigeration - open kitchen, left side prep	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher	High temp	Passed				
Wiping	Chemical					
bucket	Chemical					
4C Sink	Chemical					
(kitchen)	Chemical					
3C sink (bar)						
Dishwasher						
(bar)						

Certified Manager		
Name KEVIN A MICHELI	Certificate # KBRN-9ZCMNT	Certificate Expiration 8/4/2020

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 # 1

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

REPEAT OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is below 160 F.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between [] and 194 °F. or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available. [Describe].

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Comments

1. Ran machine 5x, on ceramic plates, on metal containers. Did not pass..

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

Sanitarian



Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHARMANT HOTEL, THE	Facility Type Restaurant
Facility ID # ASTS-A26JGY	Facility Telephone # 866 697-7300
Facility Address 101 STATE ST LA CROSSE, WI 54601	
Licensee Name CASTADY, SEAN	Licensee Address 101 STATE ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 01/12/2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - downstairs	38
Freezer - downstairs	12
Refrigeration - Kitchen	37, 37.5, 39, 38, 40, 41, 37.5,
Refrigeration - open kitchen, left side prep	41.5, 38 44-46

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - soup	160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher	High temp	DID NOT	400, 400	Quaternary		
Wiping	Chemical	PASS	400	ammonium		
bucket	Chemical		Unreadable	Quaternary		
4C Sink (kitchen)	Chemical			ammonium		
3C sink (bar)				Quaternary		
				ammonium		

Certified Manager		
Name KEVIN A MICHELI	Certificate # KBRN-9ZCMNT	Certificate Expiration 8/4/2020

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
<p>Total # 4</p> <p>Risk/Intervention - 12 - Required records available: shellfish stock tags, parasite destruction</p> <p>This is a priority foundation item</p> <p>OBSERVATION: Shellstock tags are not attached to the original container.</p> <p>CORRECTIVE ACTION(S): Shellstock tags shall remain attached to the container in which they were received until the container is empty. Correct By: 12-Jan-2017</p> <p>CODE CITATION: 3-203.12 (A) Except as specified under Subparagraph (C) (2) of this section,</p>

SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty. [Pf]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in prep cooler (front left side, open kitchen) are cold held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 12-Jan-2017

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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is below 160 F.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between [] and 194 °F. or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available. [Describe].

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or

(2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: The quaternary ammonium sanitizer in bar is not being used according to EPA registered label use instructions and is unreadable on quaternary test strips.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 12-Jan-2017

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Comments

1. Menu review and risk assessment conducted.
2. Discussed employee illness.
3. Discussed variance requirements for curing sausage.

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



Sanitarian



Nicole Frankfourth
(608) 785-9731