



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name CHUCK'S	Facility Type Tavern
Facility ID # ASTS-8T9JM2	Facility Telephone # 608 785-0371
Facility Address 1101 LA CROSSE ST LA CROSSE, WI 54601-3552	
Licensee Name DEUCESWILD03 LLC	Licensee Address 1101 LA CROSSE ST LA CROSSE, WI 54601-3552

Inspection Information		
Inspection Type Routine	Inspection Date February 09, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration walk in cooler	31, 38.5, 25 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		0, 50	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.

Observed Violations
<p>Total # 3</p> <p>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips This is a priority foundation item OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 16-Feb-2016 CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine sanitizer is not being used</p>

according to EPA registered label use instructions and is at 0 PPM. Corrected on site to 50ppm.

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: 09-Feb-2016

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]

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at bar handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

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.

Comments

1. Tavern license only.
2. Discussed sanitizing dishes. WASH - RINSE - SANITIZE.

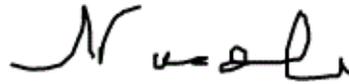
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department. A re-inspection to assess your correction of these violations will be conducted on, or about, February 16, 2016

Person in Charge

Sanitarian



Christina Brugger



Nicole Frankfourth
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