

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division  
F-45002A (Rev. 09/08)



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name VALLEY VIEW CONEY ISLAND	Facility Type Restaurant
Facility ID # HSAT-7QWRPR	Facility Telephone # 608 781-2200
Facility Address 3800 STATE ROAD 16 FC8 LA CROSSE, WI 54601	
Licensee Name CONEY ISLAND INC	Licensee Address 2400 ROSE ST LA CROSSE, WI 54603

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date August 27, 2013	Total Time Spent 0.57

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	1, 4
Refrigeration	33, 42, 36

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot dog chili (hot held)	150
Chili	144

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		100		Chlorine
Sanitizer Bucket	Chemical		>200		Chlorine bleach

**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 # 3**

**Risk/Intervention - 14 - Food-contact surfaces: cleaned & sanitized**

**REPEAT OBSERVATION:** The sanitizer concentration for the chlorine sanitizer bucket was at >200 ppm.

**CORRECTIVE ACTION(S):** Use test strips to measure proper sanitizer concentration and adjust the concentration accordingly.

**CODE CITATION:** 4-501.114.

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

**OBSERVATION:** There are three spray bottles of chemicals that do not bear a manufacturer's label.

**CORRECTIVE ACTION(S):** Provide labels for poisonous or toxic materials used in the food establishment. Must comply by 8-29-13.

**CODE CITATION:** 7-101.11. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

**Good Retail Practices - 53 - Physical facilities installed, maintained, & clean**

**OBSERVATION:** The wall next to the mop sink area is corroded near the bottom and must be replaced. The wall behind the soda syrup dispensers is soiled with food stains and dirt.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. .

**CODE CITATION:** 6-201.11.

**Comments**

1. Upon opening, date the gallons of milk with the date opened; not to exceed 7 days.
2. Use only 1/2 cap of chlorine bleach per 1/2 gallon of water for chlorine sanitizer bucket. The chlorine must read between 100-200ppm.
3. Follow up inspection on August 28, 2013.

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, August 28, 2013

Person in Charge



**Jesse Nokken**

Sanitarian



**Katie Dempsey**  
**(608) 785-9731**



## Foodservice Establishment Inspection Report

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Licensee Name CONEY ISLAND INC	Licensee Address 2400 ROSE ST LA CROSSE, WI 54603

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date August 28, 2013	Total Time Spent 0.47

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	
Refrigeration	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical Chemical				
Sanitizer Bucket					

**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 - 53 - Physical facilities installed, maintained, &amp; clean</b>  <b>REPEAT OBSERVATION:</b> The wall next to the mop sink area is corroded near the bottom and must be replaced. The wall behind the soda syrup dispensers is soiled with food stains and dirt.  <b>CORRECTIVE ACTION(S):</b> Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. .  <b>CODE CITATION:</b> 6-201.11.</p>

**Corrected Hazards**

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

**Total # 2**

**7-101.11 - IDENTIFYING INFORMATION, PROMINENCE**

This is a critical violation

**OBSERVATION:** There are three spray bottles of chemicals that do not bear a manufacturer's label.

**CORRECTIVE ACTION(S):** Provide labels for poisonous or toxic materials used in the food establishment. Must comply by 8-29-13.

**CODE CITATION:** 7-101.11. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

**[A] 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - CHEMICAL SANITIZATION**

This is a critical violation

**OBSERVATION:** The sanitizer concentration for the chlorine sanitizer bucket was at >200 ppm.

**CORRECTIVE ACTION(S):** Use test strips to measure proper sanitizer concentration and adjust the concentration accordingly.

**CODE CITATION:** 4-501.114.

**Comments**

1. For corrected violation on chemicals and spray bottles not labeled, be sure to keep MSDS sheets on hand for these.
2. Contact Katie when wall by mop sink is repaired.

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



Katie Dempsey  
(608) 785-9731