



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name DIGGERS STING	Facility Type Restaurant
Facility ID # HSAT-7QWLJU	Facility Telephone # 608 782-3796
Facility Address 122-124 3RD STREET N LA CROSSE, WI 54601	
Licensee Name STING INC (THE)	Licensee Address 122 3RD N ST LA CROSSE, WI 54601 -3207

Inspection Information		
Inspection Type Routine	Inspection Date April 21, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Kitchen refrigeration	40, 38.5, 41, 38.5, 38.5, 39, 38.5
Upstairs freezer(s)	5.5, 4
Downstairs freezers	0, -2, 10, 0, 7, 2
Front refrigs in kitchen	45, 48
Walk in Cooler	39
Bar coolers	40, 37

Food Temperatures	
Description	Temperature (Fahrenheit)
Cook - burger	167
Hot hold - gravy	170
Hot hold - soup	167, 160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish machine 4 comp sink Wiping buckets	Chemical Chemical Chemical		50 NSU NSU	Chlorine Quaternary ammonium		

Certified Manager

Name STEVEN YOUNG	Certificate # DOGD-9NJ9E9	Certificate Expiration 11/16/2019
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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 - 13 - Food separated and protected**

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat bulk dressings stored under raw fish in walk in cooler. Bulk dressings were moved.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 21-Apr-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in front Beverage Air cooler, Pepsi stand up coolers in kitchen are cold held at 45, 48°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 21-Apr-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 - 34 - Thermometers provided and accurate

This is a priority foundation item

OBSERVATION: Thermometer in Beverage Air measuring ambient air is not accurate. Thermometer reads 56, temp inside is 46.

CORRECTIVE ACTION(S): Calibrate or replace thermometer. Correct By: 22-Apr-2016

CODE CITATION: 4-203.12 (A) Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5°C in the intended range of use. [Pf]

(B) Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use. [Pf]

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: Vent hoods on left side of cook line noted with debris near ceiling area.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 29-Apr-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.

Comments

1. Menu review and risk assessment conducted.
2. Remove FISH/SEAFOOD products from consumer advisory
3. Discussed heating/cooling procedures.
4. Discussed date marking procedures.

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, April 28, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731