



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>DUGOUT, THE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-AAHRN4</b>	Facility Telephone # <b>608 784-3390</b>
Facility Address <b>1305 BAINBRIDGE ST LA CROSSE , WI 54603</b>	
Licensee Name <b>FULLER, RICKY DEAN</b>	Licensee Address <b>2110 KANE ST LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>09/20/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>Refrigeration</b>	<b>38, 50</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>4C sink</b>			<b>350</b>		<b>QA</b>	

**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 # 2**

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**OBSERVATION:** Food and single service items are stored on the floor in the basement.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 20-Sep-2016

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Food in cookline reach in is cold held at 50°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 20-Sep-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 inrefrigerated

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).

**Comments**

[Menu review and risk assessment conducted.](#)

[Rick is the certified food manager.](#)

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



**meghan evenstad**

Sanitarian



**Doug Schaefer  
(608) 785-9679**