LA CROSSE COUNTY HEALTH DEPARTMENT
Environmental Health Division

STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter VII, Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information

Facility Name	Facility Type
FAT SAMS	Restaurant
Facility ID #	**Facility Telephone #**
ASTS-8R3S9Z	608 782-7267
Facility Address	
412 MAIN ST LA CROSSE , WI 54601	
Licensee Name	**Licensee Address**
CUSTOM CHOW LLC	412 MAIN ST LA CROSSE , WI 54601

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	06/24/2016	

Equipment Temperatures

Description	Temperature (Fahrenheit)
reach-in coolers	36, 38, 32, 36, 37
prep top cooler	34, 37
reach-in freezers	30, 7
chest freezer	-7

Food Temperatures

Description	Temperature (Fahrenheit)
sauces (hold)	141, 136, 139, 138
soups (hold)	149, 142

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical	-	50	ProPower	sodium	
sanitizer	chemical	-	300	Low Temp	hypochlorite	
buckets (2)	chemical	-	400	Chlorinated	QA	
sanitizer				Sanitizer	QA	
dispenser				ProPower		
				Quaternary		
				Sanitizer		
				ProPower		
				Quaternary		
				Sanitizer		

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 - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactiviation for at least 15 seconds. Correct By: 24-Jun-2016

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: One of the lights located in kitchen is not shatter resistant and another is missing an end cap.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 01-Jul-2016

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

This is a core item

OBSERVATION: The kitchen floor is soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 01-Jul-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

Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection. Provide Tom's WI Certified Food Manager info once received (Madison CFM - (608)-266-2835).

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

Tom Bennett

Sanitarian

Samuel Welch
(608) 785-9732