



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name GREEN ISLAND ICE ARENA	Facility Type Restaurant
Facility ID # ASTS-9PJSMF	Facility Telephone # 608 519-2790
Facility Address 2312 7TH ST S LA CROSSE , WI 54601	
Licensee Name LA CROSSE HOCKEY MGT INC	Licensee Address 2312 7TH ST S , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 01/12/2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	33
reach-in freezer	0,1

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink	chemical		NSU			

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

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no approved certified food manager for this establishment.

CORRECTIVE ACTION(S): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 28-Feb-2017

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Nacho cheeze in dispenser is hot held at room temperature

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F.

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]

(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).

Comments

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

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



Michelle Bryant

Sanitarian



Aron Newberry
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