



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name GRIZZLYS GRILL N SALOON	Facility Type Restaurant
Facility ID # HSAT-7QXS67	Facility Telephone # 608 781-6630
Facility Address 3039 MEDCO COURT LA CROSSE, WI 54601	
Licensee Name YORK FACTORY ENT INC	Licensee Address 3039 MEDCO COURT LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date November 18, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	38, 36, 39, 41, 40, 36, 39, 38, 36,
Freezer	39 24.5, 6

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding - soup	170, 170
Cook - chicken	170
Hot hold - chicken	180

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		50	Chlorine	
Low temp glass machine	Chemical		50	Chlorine	
Sanitizer Bucket	Chemical		400	Quaternary ammonium	
Sanitizer bucket	Chemical		300	QUaternary ammonium	

Certified Manager		
Name	Certificate #	Certificate Expiration
RANDALL K WIGDAL	DROS-8S5Q5C	12/1/2016
NICOLE M SHEEHAN	DOGD-8ZM9GA	1/3/2018

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
<p>Total # 3</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat meat items stored under raw beef patties; sour cream stored beneath raw-shell eggs. Beef and eggs were moved under/away from RTE foods. 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: 18-Nov-2015 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.</p> <p>Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods This is a priority foundation item OBSERVATION: Consumer advisory provided but does not indicate which items can be ordered in undercooked condition. CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 18-Nov-2016 CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf] (B) DISCLOSURE shall include: (1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or (2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf] (C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; [Pf] (2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or (3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]</p> <p>Good Retail Practices - 53 - Physical facilities installed, maintained and clean This is a core item OBSERVATION: Floor beneath Pepsi dispenser in kitchen is missing tiles. Various tiles are missing or broken on walls, under equipment.</p>

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 18-May-2016

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and

(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

Comments

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

2. [Discussion with PIC re: tiles. Tile work is being done before December.](#)

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



Nicole Frankfourth
(608) 785-9731