



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name HEROES AT DAY'S INN	Facility Type Restaurant
Facility ID # HSAT-7QXR6L	Facility Telephone # 608 783-1000
Facility Address 101 SKY HARBOUR DR LA CROSSE , WI 54603	
Licensee Name CAMPBELL PROPERTIES LLC	Licensee Address 101 SKY HARBOUR DR LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 02/25/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 41, 40, 40 40

Food Temperatures	
Description	Temperature (Fahrenheit)
Breakfast gravy	74
Soup	117
Sauce hot holding	129

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine (kitchen)	chemical				chlorine	
glass washer (bar)	chemical				chlorine	
3C sink	chemical				chlorine	

Certified Manager		
Name DON A REICH	Certificate # DOGD-8Q4B8K	Certificate Expiration 03/13/2017

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 # 5</p> <p>Good Retail Practices - 39 - Wiping cloths: properly used and stored This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth solution is dirty. CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris. CODE CITATION: 3-304.14 (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.</p> <p>Good Retail Practices - 33 - Approved thawing methods used This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): ROP fish is being improperly thawed by on the counter.</p>

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. ROP fish should have the package cut when taken from the freezer.

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Risk/Intervention - 18 - Proper cooling time and temperature

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Gravy in reach in cooler, covered is not cooling properly and is at 74 degrees after 5 hours. Soup covered in walk in at 117 degrees after 1 hour.

CORRECTIVE ACTION(S): Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours.

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

(1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]

(2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]

(C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]

(D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Sauces in steam well is hot held at 129°F

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] 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).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Food items in reach in and walk in coolers has exceeded its date mark (2/17, 2/22, 3/23).

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking

that have exceeded their discard date or are not date marked.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

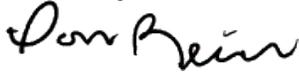
Comments

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

[Discussed employee health training, par cooking and specialized processes.](#)

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



Don Reich

Sanitarian



Doug Schaefer
(608) 785-9679