



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>HOOTERS OF LA CROSSE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWVQ3</b>	Facility Telephone # <b>608 782-9464</b>
Facility Address <b>300 THIRD STREET SOUTH LA CROSSE , WI 54601</b>	
Licensee Name <b>HOOTERS OF LA CROSSE LLC</b>	Licensee Address <b>AMOS ANDRE 300 THIRD STREET SOUTH LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/11/2014</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (beer)	37
walk-in cooler (produce)	33
walk-in cooler (meat)	34
walk-in freezer	-1
reach-in coolers	28, 34
drawer cooler	33, 36, 35
prep coolers	37, 40
reach-in freezer	18

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cheese (hold)	38
ranch dressing (prep cooler)	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50	Ecolab Phase 1	sodium
4 compartment	chemical		100	Sanitizer	hypochlorite
sink (bar)	chemical		200	Ecolab Manual	trichloromelamine
wiping buckets	chemical		0	Glass Sanitizer	quaternary
(3)	chemical		200	Ecolab Oasis 146	ammonium
wiping bucket				MultiQuat	quaternary
wiping bucket				Ecolab Oasis 146	ammonium
(corrected)				MultiQuat	quaternary
				Ecolab Oasis 146	ammonium
				MultiQuat	

**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**

**Good Retail Practices - 39 - Wiping cloths: properly used and stored**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Wiping cloth used for wiping counters stored in sanitizer solution of 0 ppm.

**CORRECTIVE ACTION(S):** Cloths used for wiping counters shall be stored in a sanitizing solution at a proper concentration of 200-400 ppm quaternary ammonium. Correct By: 11-Jun-2014

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

**OBSERVATION:** No air gap provided on the chicken prep sink.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Adjust the air gap on the sink to provide an actual gap. Correct By: 25-Jun-2014

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

**OBSERVATION:** Lights located in bar reach-in cooler are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 25-Jun-2014

**Comments**

Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection. HACCP plan put in place for wing sauces.

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



**Kathryn Hawkins**

Sanitarian



**Sam Welch  
(608) 785-9732**