



## Foodservice Establishment Inspection Report

| <b>Establishment Information</b>                             |  |
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| Facility Name<br>HOWIE'S                                     | Facility Type<br>Restaurant                                |
| Facility ID #<br>ASTS-8RFNKH                                 | Facility Telephone #<br>608 784-7400                       |
| Facility Address<br>1128 LA CROSSE ST<br>LA CROSSE, WI 54601 |  |
| Licensee Name<br>HOWIE'S LA CROSSE L.L.C.                    | Licensee Address<br>731 SHELLY LN<br>ONALASKA, WI<br>54650 |

| <b>Inspection Information</b> |                                      |                  |
|-------------------------------|--------------------------------------|------------------|
| Inspection Type<br>Routine    | Inspection Date<br>February 10, 2016 | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Refrigeration                 | 41, 31, 36, 40           |
| Freezer                       | 9, 7                     |
| Bloody mary cooler            | 44                       |
| Bar refrig                    | 37.5, 40.5, 38           |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Hot hold - soup          | 160, 170                 |
| Hot hold - gravy         | 136                      |
| Cold hold - prep line    | 36, 39, 39               |

| <b>Warewashing Info</b> |                     |              |          |                |                     |             |
|-------------------------|---------------------|--------------|----------|----------------|---------------------|-------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM      | Sanitizer Name | Sanitizer Type      | Temperature |
| Low temp dish machine   | Chemical            |              | 100      | Keystone       | Chlorine            |             |
| Sanitizer bucket        | Chemical            |              | 300, 300 |                | Quaternary ammonium |             |
| Bar comp sink           | Chemical            |              | 50       |                | Chlorine            |             |

**Certified Manager**

|                 |               |                        |
|-----------------|---------------|------------------------|
| Name            | Certificate # | Certificate Expiration |
| DAVID J THIEL   | KBRN-99PLAN   | 6/3/2018               |
| JAMIE R PORLIER | KESG-9TFPPF   | 4/24/2019              |

**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.

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| <p><b>Observed Violations</b></p> <p><b>Total # 5</b></p> <p><b>Good Retail Practices - 35 - Food properly labeled original container</b><br/> This is a core item<br/> <b>OBSERVATION:</b> Bottles on cook line are not labeled with common name of food.<br/> <b>CORRECTIVE ACTION(S):</b> Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 10-Feb-2016<br/> <b>CODE CITATION:</b> 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</p> <p><b>Risk/Intervention - 20 - Proper cold holding temperatures</b><br/> This is a priority item<br/> <b>OBSERVATION:</b> Food items in under counter cooler (bloody mary cooler) are cold held at 44°F.<br/> <b>CORRECTIVE ACTION(S):</b> Maintain cold potentially hazardous foods at or below 41°F Correct By: 10-Feb-2016<br/> <b>CODE CITATION:</b> 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<br/> (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<br/> (2) At 5°C (41°F) or less. [P]<br/> (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]<br/> (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).</p> <p><b>Risk/Intervention - 21 - Proper date marking and disposition</b><br/> This is a priority item<br/> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> In house dressings, sauces in prep cooler have exceeded 7 day date mark. Dressings were discarded.<br/> <b>CORRECTIVE ACTION(S):</b> Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 10-Feb-2016<br/> <b>CODE CITATION:</b> 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETYFOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted</p> |
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as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** Handwashing sink is not non-hand operated at bar.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated. Install wrist-blade handles at bar handwashing sink. Correct By: 10-Mar-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 - 49 - Plumbing installed proper backflow devices**

This is a core item

**OBSERVATION:** The plumbing system below dishwasher is not maintained in good repair. Water backup noted beneath machine and towels along floor soaking up excess water. Mold noted on wall behind dishwasher.

**CORRECTIVE ACTION(S):** The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 17-Feb-2016

**CODE CITATION:** 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**Comments**

1. Menu review and risk assessment conducted.
2. Discussed date marking procedures.
3. Add consumer advisory to undercooked egg items on breakfast menu.

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. A re-inspection to assess your correction of these violations will be conducted on, or about, February 17, 2016

Person in Charge



Sanitarian



**Nicole Frankfourth**  
(608) 785-9731