



## Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                        |  |
|---|--|
| Facility Name<br>LA CROSSE COUNTRY CLUB                 | Facility Type<br>Restaurant                                |
| Facility ID #<br>HSAT-7QX6T7                            | Facility Telephone #<br>608 781-5837                       |
| Facility Address<br>300 MARCOU RD<br>ONALASKA, WI 54650 |  |
| Licensee Name<br>LA CROSSE COUNTRY CLUB INC             | Licensee Address<br>300 MARCOU RD<br>ONALASKA, WI<br>54650 |

| <b>Inspection Information</b> |                                    |                  |
|-------------------------------|------------------------------------|------------------|
| Inspection Type<br>Routine    | Inspection Date<br>August 23, 2016 | Total Time Spent |

| <b>Equipment Temperatures</b>                   |  |
|---|--|
| Description                                     | Temperature (Fahrenheit)               |
| Refrigeration - Mulligans<br>Freezer            | 41, 40, 37.5<br>15, 10                 |
| Refrigeration - upstairs<br>Freezer - Mulligans | 41, 34, 41.5, 37, 40, 41.5, 41<br>11.0 |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Hot hold - soup (bar)    | 165                      |

| <b>Warewashing Info</b>  |   |              |                   |  |                |             |
|--|---|--------------|-------------------|--|----------------|-------------|
| Machine Name   | Sanitization Method                             | Thermo Label | PPM               | Sanitizer Name   | Sanitizer Type | Temperature |
| Upstairs<br>dishwash<br>machine<br>Sanitizer<br>Bucket<br>(upstairs) | Temperature<br>Chemical<br>Chemical<br>Chemical | Passed       | 300<br>100<br>300 | Quaternary<br>ammonium<br>Chlorine<br>Quaternary<br>ammonium |                |             |
| Downstairs<br>dish machine<br>Sanitizer<br>Bucket1<br>(downstairs)   |   |              |                   |  |                |             |

| <b>Certified Manager</b> |                              |                                    |
|--------------------------|------------------------------|------------------------------------|
| Name<br>MARK R TENNIE    | Certificate #<br>KBRN-9BTMH6 | Certificate Expiration<br>4/2/2017 |

**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.

| <b>Observed Violations</b>  |
|---|
| <p><b>Total # 5</b></p> <p><b>Risk/Intervention - 09 - Food obtained from approved source</b><br/> This is a priority item<br/> <b>OBSERVATION:</b> Processed frozen venison - Labeled "NOT FOR SALE" found in walk in freezer. Food is obtained from an unapproved source.<br/> <b>CORRECTIVE ACTION(S):</b> Discard foods from unapproved source. Correct By: 23-Aug-2016<br/> <b>CODE CITATION:</b> 3-201.11 (A) FOOD shall be obtained from sources that comply with LAW. [P]</p> <p><b>Risk/Intervention - 21 - Proper date marking and disposition</b><br/> This is a priority item<br/> <b>OBSERVATION:</b> Prepped vegetable item in prep cooler (Mulligans), homemade salad dressings (upstairs kitchen) have exceeded its date mark.<br/> <b>CORRECTIVE ACTION(S):</b> Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 23-Aug-2016<br/> <b>CODE CITATION:</b> 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:<br/> (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]<br/> (2) Is in a container or PACKAGE that does not bear a date or day; P or<br/> (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]</p> <p><b>Risk/Intervention - 27 - Compliance with variance, specialized process, or HACCP plan</b><br/> This is a priority foundation item<br/> <b>OBSERVATION:</b> Reduced oxygen packaging used for individual packaging raw meat items does not have an approved HACCP plan.<br/> <b>CORRECTIVE ACTION(S):</b> Stop using reduced oxygen packaging until an approved HACCP plan is in place or change procedures to follow the existing approved HACCP plan. Correct By: 23-Aug-2016<br/> <b>CODE CITATION:</b> 3-502.12 (B) A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that contains the information specified by the DEPARTMENT and that: [Pf]<br/> (1) Identifies the FOOD to be PACKAGED; [Pf]<br/> (2) Except as specified under ¶¶ (C) to (E) of this section, requires that the PACKAGED FOOD shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria: [Pf]<br/> (a) Has an Aw of 0.91 or less, [Pf]<br/> (b) Has a pH of 4.6 or less, [Pf]<br/> (c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA or DEPARTMENT using substances specified in 9 CFR 424.21, — Use of food ingredients and sources of radiation, and is received in an intact PACKAGE, [Pf] or<br/> (d) Is a FOOD with a high level of competing organisms such as raw MEAT, raw POULTRY, or raw vegetables; [Pf]<br/> (3) Describes how the PACKAGE shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: [Pf]<br/> (a) Maintain the FOOD at 5°C (41°F) or below, [Pf] and<br/> (b) Discard the FOOD if within 14 calendar days of its PACKAGING it is not served for on-PREMISES</p> |

- consumption, or consumed if served or sold for off-PREMISES consumption; [Pf]
- (4) Limits the refrigerated shelf life to no more than 14 calendar days from PACKAGING to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first; [P]
- (5) Includes operational procedures that:
- (a) Prohibit contacting READY-TO-EAT FOOD with bare hands as specified under ¶3-301.11 (B), [Pf]
  - (b) Identify a designated work area and the method by which: [Pf]
    - (i) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, [Pf] and
    - (ii) Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential HAZARDS of the operation, [Pf] and
  - (c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; [Pf] and
- Note: MEAT products processed at USDA inspected facilities or DEPARTMENT licensed MEAT establishments and received by the FOOD ESTABLISHMENT for processing and sale are not considered acceptable for extended shelf-life beyond 14 days.
- (6) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the: [Pf]
- (a) Concepts required for a safe operation, [Pf]
  - (b) EQUIPMENT and facilities, [Pf] and
  - (c) Procedures specified under Subparagraph (B) (5) of this section. [Pf]

**Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods**

This is a priority foundation item

**OBSERVATION:** No consumer advisory provided on menu for country club.

**CORRECTIVE ACTION(S):** Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Aug-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]

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be full of ice (dumped by employee) during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 23-Aug-2016

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]  
(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

**Comments**

1. Menu review and risk assessment conducted.
2. STOP ROP OF MEATS UNTIL APPROVED HACCP PLAN IS IN PLACE.
- 3.

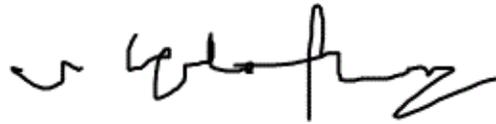
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department. A re-inspection to assess your correction of these violations will be conducted on, or about, September 07, 2016

Person in Charge

Sanitarian



**Mark Tennie**



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



## Retail Food Establishment Inspection Report

| <b>Establishment Information</b>                        |  |
|---|--|
| Facility Name<br>LA CROSSE COUNTRY CLUB                 | Facility Type<br>Restaurant                                |
| Facility ID #<br>HSAT-7QX6T7                            | Facility Telephone #<br>608 781-5837                       |
| Facility Address<br>300 MARCOU RD<br>ONALASKA, WI 54650 |  |
| Licensee Name<br>LA CROSSE COUNTRY CLUB INC             | Licensee Address<br>300 MARCOU RD<br>ONALASKA, WI<br>54650 |

| <b>Inspection Information</b> |                                       |                  |
|-------------------------------|---------------------------------------|------------------|
| Inspection Type<br>Follow Up  | Inspection Date<br>September 07, 2016 | Total Time Spent |

| <b>Equipment Temperatures</b>                   |                          |
|---|--------------------------|
| Description                                     | Temperature (Fahrenheit) |
| Refrigeration - Mulligans<br>Freezer            |                          |
| Refrigeration - upstairs<br>Freezer - Mulligans |                          |

| <b>Warewashing Info</b>              |                                     |              |     |                |                |             |
|--------------------------------------|-------------------------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name                         | Sanitization Method                 | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| Upstairs<br>dishwash<br>machine      | Temperature<br>Chemical<br>Chemical |              |     |                |                |             |
| Sanitizer<br>Bucket<br>(upstairs)    |                                     |              |     |                |                |             |
| Downstairs<br>dish machine           |                                     |              |     |                |                |             |
| Sanitizer<br>Bucket1<br>(downstairs) |                                     |              |     |                |                |             |

| <b>Certified Manager</b> |                              |                                    |
|--------------------------|------------------------------|------------------------------------|
| Name<br>MARK R TENNIE    | Certificate #<br>KBRN-9BTMH6 | Certificate Expiration<br>4/2/2017 |

**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.

|   |
|---|
| <b>Observed Violations</b>  |
| <b>Total # 1</b>  |
| <b>Risk/Intervention - 09 - Food obtained from approved source</b><br>This is a priority item<br><b>REPEAT OBSERVATION:</b> Processed frozen venison - Labeled "NOT FOR SALE" found in walk in freezer. Food is obtained from an unapproved source.<br><b>CORRECTIVE ACTION(S):</b> Discard foods from unapproved source. Correct By: 23-Aug-2016<br><b>CODE CITATION:</b> 3-201.11 (A) FOOD shall be obtained from sources that comply with LAW. [P] |

|   |
|---|
| <b>Corrected Hazards</b>  |
| The following hazard(s) have been corrected since the last inspection.  |
| <b>Total # 4</b>  |
| <b>3-603.11 - CONSUMER ADVISORY</b><br>This is a priority foundation item<br><b>OBSERVATION:</b> No consumer advisory provided on menu for country club.<br><b>CORRECTIVE ACTION(S):</b> Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Aug-2016<br><b>CODE CITATION:</b> 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]<br>(B) DISCLOSURE shall include:<br>(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<br>(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]<br>(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:<br>(1) Regarding the safety of these items, written information is available upon request; [Pf]<br>(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<br>(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] |
| <b>3-501.18 (A) - DATE MARKING - DISPOSITION</b><br>This is a priority item<br><b>OBSERVATION:</b> Prepped vegetable item in prep cooler (Mulligans), homemade salad dressings (upstairs kitchen) have exceeded its date mark.<br><b>CORRECTIVE ACTION(S):</b> Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 23-Aug-2016<br><b>CODE CITATION:</b> 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:<br>(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]

### **3-502.12 (B) (1), (2), (3), (5) and (6) - APPROVED PROCEDURES - ROP - HACCP PLAN**

This is a priority foundation item

**OBSERVATION:** Reduced oxygen packaging used for individual packaging raw meat items does not have an approved HACCP plan.

**CORRECTIVE ACTION(S):** Stop using reduced oxygen packaging until an approved HACCP plan is in place or change procedures to follow the existing approved HACCP plan. Correct By: 23-Aug-2016

**CODE CITATION:** 3-502.12 (B) A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that contains the information specified by the DEPARTMENT and that: [Pf]

(1) Identifies the FOOD to be PACKAGED; [Pf]

(2) Except as specified under ¶¶ (C) to (E) of this section, requires that the PACKAGED FOOD shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria: [Pf]

(a) Has an Aw of 0.91 or less, [Pf]

(b) Has a pH of 4.6 or less, [Pf]

(c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA or DEPARTMENT using substances specified in 9 CFR 424.21, — Use of food ingredients and sources of radiation, and is received in an intact PACKAGE, [Pf] or

(d) Is a FOOD with a high level of competing organisms such as raw MEAT, raw POULTRY, or raw vegetables; [Pf]

(3) Describes how the PACKAGE shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: [Pf]

(a) Maintain the FOOD at 5°C (41°F) or below, [Pf] and

(b) Discard the FOOD if within 14 calendar days of its PACKAGING it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption; [Pf]

(4) Limits the refrigerated shelf life to no more than 14 calendar days from PACKAGING to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first; [P]

(5) Includes operational procedures that:

(a) Prohibit contacting READY-TO-EAT FOOD with bare hands as specified under ¶3-301.11 (B), [Pf]

(b) Identify a designated work area and the method by which: [Pf]

(i) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, [Pf] and

(ii) Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential HAZARDS of the operation, [Pf] and

(c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; [Pf] and

Note: MEAT products processed at USDA inspected facilities or DEPARTMENT licensed MEAT establishments and received by the FOOD ESTABLISHMENT for processing and sale are not considered acceptable for extended shelf-life beyond 14 days.

(6) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the: [Pf]

(a) Concepts required for a safe operation, [Pf]

(b) EQUIPMENT and facilities, [Pf] and

(c) Procedures specified under Subparagraph (B) (5) of this section. [Pf]

### **5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE**

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be full of ice (dumped by employee) during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 23-Aug-2016

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at

all times for EMPLOYEES use. [Pf]  
(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]  
(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

**Comments**  
1. [NF will review full HACCP plan and provide variance application for Mark to complete.](#)

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



## Retail Food Establishment Inspection Report

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|---|--|
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| <b>Inspection Information</b> |                                       |                  |
|-------------------------------|---------------------------------------|------------------|
| Inspection Type<br>Follow Up  | Inspection Date<br>September 07, 2016 | Total Time Spent |

| <b>Equipment Temperatures</b>                   |                          |
|---|--------------------------|
| Description                                     | Temperature (Fahrenheit) |
| Refrigeration - Mulligans<br>Freezer            |                          |
| Refrigeration - upstairs<br>Freezer - Mulligans |                          |

| <b>Warewashing Info</b>              |                                     |              |     |                |                |             |
|--------------------------------------|-------------------------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name                         | Sanitization Method                 | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| Upstairs<br>dishwash<br>machine      | Temperature<br>Chemical<br>Chemical |              |     |                |                |             |
| Sanitizer<br>Bucket<br>(upstairs)    |                                     |              |     |                |                |             |
| Downstairs<br>dish machine           |                                     |              |     |                |                |             |
| Sanitizer<br>Bucket1<br>(downstairs) |                                     |              |     |                |                |             |

| <b>Certified Manager</b> |                              |                                    |
|--------------------------|------------------------------|------------------------------------|
| Name<br>MARK R TENNIE    | Certificate #<br>KBRN-9BTMH6 | Certificate Expiration<br>4/2/2017 |

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| <b>Total # 1</b>  |
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| <b>Total # 4</b>  |
| <b>3-603.11 - CONSUMER ADVISORY</b><br>This is a priority foundation item<br><b>OBSERVATION:</b> No consumer advisory provided on menu for country club.<br><b>CORRECTIVE ACTION(S):</b> Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 30-Aug-2016<br><b>CODE CITATION:</b> 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]<br>(B) DISCLOSURE shall include:<br>(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<br>(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]<br>(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:<br>(1) Regarding the safety of these items, written information is available upon request; [Pf]<br>(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<br>(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] |
| <b>3-501.18 (A) - DATE MARKING - DISPOSITION</b><br>This is a priority item<br><b>OBSERVATION:</b> Prepped vegetable item in prep cooler (Mulligans), homemade salad dressings (upstairs kitchen) have exceeded its date mark.<br><b>CORRECTIVE ACTION(S):</b> Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 23-Aug-2016<br><b>CODE CITATION:</b> 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:<br>(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]

### **3-502.12 (B) (1), (2), (3), (5) and (6) - APPROVED PROCEDURES - ROP - HACCP PLAN**

This is a priority foundation item

**OBSERVATION:** Reduced oxygen packaging used for individual packaging raw meat items does not have an approved HACCP plan.

**CORRECTIVE ACTION(S):** Stop using reduced oxygen packaging until an approved HACCP plan is in place or change procedures to follow the existing approved HACCP plan. Correct By: 23-Aug-2016

**CODE CITATION:** 3-502.12 (B) A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that contains the information specified by the DEPARTMENT and that: [Pf]

(1) Identifies the FOOD to be PACKAGED; [Pf]

(2) Except as specified under ¶¶ (C) to (E) of this section, requires that the PACKAGED FOOD shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria: [Pf]

(a) Has an Aw of 0.91 or less, [Pf]

(b) Has a pH of 4.6 or less, [Pf]

(c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA or DEPARTMENT using substances specified in 9 CFR 424.21, — Use of food ingredients and sources of radiation, and is received in an intact PACKAGE, [Pf] or

(d) Is a FOOD with a high level of competing organisms such as raw MEAT, raw POULTRY, or raw vegetables; [Pf]

(3) Describes how the PACKAGE shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: [Pf]

(a) Maintain the FOOD at 5°C (41°F) or below, [Pf] and

(b) Discard the FOOD if within 14 calendar days of its PACKAGING it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption; [Pf]

(4) Limits the refrigerated shelf life to no more than 14 calendar days from PACKAGING to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first; [P]

(5) Includes operational procedures that:

(a) Prohibit contacting READY-TO-EAT FOOD with bare hands as specified under ¶3-301.11 (B), [Pf]

(b) Identify a designated work area and the method by which: [Pf]

(i) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, [Pf] and

(ii) Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential HAZARDS of the operation, [Pf] and

(c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; [Pf] and

Note: MEAT products processed at USDA inspected facilities or DEPARTMENT licensed MEAT establishments and received by the FOOD ESTABLISHMENT for processing and sale are not considered acceptable for extended shelf-life beyond 14 days.

(6) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the: [Pf]

(a) Concepts required for a safe operation, [Pf]

(b) EQUIPMENT and facilities, [Pf] and

(c) Procedures specified under Subparagraph (B) (5) of this section. [Pf]

### **5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE**

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be full of ice (dumped by employee) during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 23-Aug-2016

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at

all times for EMPLOYEES use. [Pf]  
(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]  
(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

**Comments**  
1. [NF will review full HACCP plan and provide variance application for Mark to complete.](#)

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**