



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>LA CROSSE MOOSE LODGE</b>	Facility Type <b>Special Organization</b>
Facility ID # <b>HSAT-7QWKWF</b>	Facility Telephone # <b>608 788-2998</b>
Facility Address <b>1932 WARD AVE LA CROSSE , WI 54601</b>	
Licensee Name <b>LOYAL ORDER OF MOOSE</b>	Licensee Address <b>1932 WARD AVE LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Complaint</b>	Inspection Date <b>01/19/2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in coolers	36
reach-in freezers	5
reach-in coolers	
walk-in freezer	
bar bunkers	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish washer	chemical					
wiping bucket	chemical					
4 compartment	chemical					
sink (bar)						

<b>Certified Manager</b>		
Name <b>GLENN W GARBERS</b>	Certificate # <b>DOGD-94HBMV</b>	Certificate Expiration <b>04/07/2018</b>

**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 # 1**

**Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed handling broccoli with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

**Comments**

Discussed re-heating, cooling, and hot holding procedures. After discussion with the administrator, it is possible that a hot holding violation occurred. The food in question had been discarded prior to complaint inspection.

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



glenn w garbers

Sanitarian



Aron Newberry  
(608) 785-9730