



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LE CHATEAU	Facility Type Restaurant
Facility ID # ASTS-8HSJQX	Facility Telephone # 608 487-3819
Facility Address 410 CASS ST LA CROSSE , WI 54601	
Licensee Name OCEAN FIN LLC	Licensee Address 410 CASS ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 12/15/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
under counter coolers	41,32, 32
reach-in cooler	47 (36 corrected)
prep top cooler	34
reach-in freezer	8.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50	Chlorine	

Certified Manager		
Name TIMOTHY V EWERS	Certificate # KBRN-8P4KTJ	Certificate Expiration 08/23/2016

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

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

OBSERVATION: There is no State of Wisconsin food manager's certificate posted in the food establishment.

CORRECTIVE ACTION(S): Provide & post an original State of Wisconsin food manager's certificate. Correct By: 15-Dec-2015

CODE CITATION: 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

Good Retail Practices - 28 - Pasteurized eggs used where required

This is a priority item

OBSERVATION: Raw unpasteurized eggs used to make remoulade.

CORRECTIVE ACTION(S): Use pasteurized eggs when preparing remoulade. Correct By: 22-Dec-2015

CODE CITATION: 3-302.13 Pasteurized EGGS or EGG products shall be substituted for raw shell EGG in the preparation of FOODS such as Caesar salad, hollandaise or BÃ©arnaise sauce, mayonnaise, meringue, EGGnog, ice cream, and EGG-fortified BEVERAGES that are not: [P]

(A) Cooked as specified under Subparagraphs 3-401.11 (A) (1) or (2); [P] or

(B) Included in ¶ 3-401.11 (D). [P]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Lobster stock in reach in cooler is cold held at [47]°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 15-Dec-2015

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).

Comments

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

[Will review raw egg policy with the state.](#)

[Discussed dry aged beef process and current state regulations](#)

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



Aron Newberry
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