



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LOGAN BAR	Facility Type Restaurant
Facility ID # HSAT-7QX3ZM	Facility Telephone # 608 782-4076
Facility Address 1400 CALEDONIA ST LA CROSSE , WI 54603	
Licensee Name BROWN MICHAEL J	Licensee Address 1400 CALEDONIA ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 04/27/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	38, 36

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment bar sink	chemical			sanitabs		

Certified Manager		
Name JEAN M STINGL	Certificate # DOGD-8R3AYG	Certificate Expiration 04/12/2017

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.

Observed Violations

Total # 3

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: There are ready-to-eat foods stored under raw ground beef in the reach in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Raw animal foods are stored in same container or stacked atop one another in same container in walk in cooler. Raw poultry on shell eggs, raw steaks on weiners and raw ground beef above weiners and steak etc.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 04-May-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, [P] or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and

(c) Preparing each type of FOOD at different times or in separate areas; [P]

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

This is a core item

OBSERVATION: No handwashing signage provided at men's rest room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 27-Apr-2016

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments

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

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



Doug Schaefer
(608) 785-9679