



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MARGES RESTAURANT	Facility Type Restaurant
Facility ID # HSAT-7QXCEB	Facility Telephone # 608 782-1923
Facility Address 833 ROSE ST LA CROSSE , WI 54603	
Licensee Name MARGES ON ROSE INC	Licensee Address 833 ROSE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date 11/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 41, 40, 41, 41, 41, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	150, 140, 165, 160

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		100		chlorine	

Certified Manager		
Name WILLIAM H WOLF	Certificate # DOGD-8P5AEV	Certificate Expiration 02/23/2017

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 # 2

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Roasts and hash browns in the reach in cooler were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 09-Nov-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at men's room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 09-Nov-2016

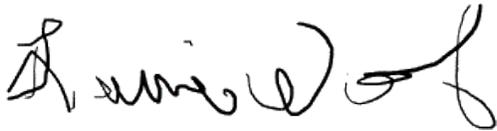
CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location;

Comments

[laurie wolf](#)

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