



Foodservice Establishment Inspection Report

<b>Establishment Information</b>						
Facility Name <b>NORTH COUNTRY STEAK BUFFET</b>		Facility Type <b>Restaurant</b>				
Facility ID # <b>HSAT-7QXA6P</b>		Facility Telephone # <b>608 781-3464</b>				
Facility Address <b>2526 ROSE ST LA CROSSE , WI 54603</b>						
Licensee Name <b>EAGLES VIEW OF LA CROSSE INC</b>			Licensee Address <b>2526 ROSE ST LA CROSSE , WI 54603</b>			

  

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>04/26/2016</b>	Total Time Spent

  

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>Refrigeration</b>	<b>39, 41, 40, 40</b>

  

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>%Hot holding</b>	<b>160, 159, 135, 145, 150, 157, 170, 153, 150, 153, 130, 132</b>

  

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical				chlorine	
wiping pail	chemical				QA	

  

<b>Certified Manager</b>		
Name <b>KATHLEEN M CALL</b>	Certificate # <b>DOGD-8HEAU2</b>	Certificate Expiration <b>08/21/2016</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 # 2**

**Risk/Intervention - 19 - Proper hot holding temperatures**

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Chicken in grill holding at 130 and 132°F

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 26-Apr-2016

**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).

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink observed to be [describe] 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.

**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**

[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



**Ricci Herrmann**

Sanitarian



**Doug Schaefer**  
**(608) 785-9679**