

LA CROSSE COUNTY
HEALTH DEPARTMENT
Environmental Health Division



STATE OF WISCONSIN
Bureau of Environmental and
Occupational Health
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name OLD COUNTRY BUFFET #194	Facility Type Restaurant
Facility ID # HSAT-7QXMX9	Facility Telephone # 608 781-8478
Facility Address 9417 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name OCB RESTAURANT CO	Licensee Address 1020 DISCOVERY RD STE 100 EAGAN, MN 55121

Inspection Information		
Inspection Type Routine	Inspection Date August 05, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Coolers	37, 39, 36, 33
Walk in Freezer	14
Milk cooler	37
Ice cream cooler	47, COS 38

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding - buffet items	176, 166, 150, 175, 163
Cold hold - buffet items	39, 37
Hot holding - hot tables	136, 144, 160

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp	Heat	Passed			
Sanitizer Bucket 1	Chemical		300	Quaternary ammonium	
Sanitizer Bucket 2	Chemical		400	Quaternary ammonium	

Certified Manager		
Name SHANE D CHAPMAN	Certificate # KBRN-92XNGT	Certificate Expiration 9/13/2017

JESSE K CUSTARD	KBRN-9XYLFV	2/12/2020
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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
<p>Total # 3</p> <p>Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Various food items in walkin cooler noted tightly wrapped or covered while in cooling process. PIC removed cover from items and discussed procedures with staff. Items were not temperature abused according to kitchen staff - discussed time put in cooler/temperatures. CORRECTIVE ACTION(S): Provide containers that facilitate heat transer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 05-Aug-2015 CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.</p> <p>Good Retail Practices - 47 - Non-food contact surfaces clean This is a core item OBSERVATION: Fans in ice cream/yogurt cooler noted with a large accumulation of mold. CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 12-Aug-2015 CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p>Good Retail Practices - 47 - Non-food contact surfaces clean This is a core item OBSERVATION: The hoods above fryers are not cleaned on a frequent basis. Large accumulation of grease noted on vents. If vents can no longer be effectively cleaned, replace with new vents. CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 19-Aug-2015 CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</p>

Comments
<p>1. Reviewed past days temp logs of products</p> <p>2. Shelves in meat cooler have not been replaced - replace by Dec 31st, 2015. Shelves are chipping and rusted and cannot be cleaned effectively. Also noted a bad food smell in this cooler. Clean and sanitize surfaces of the meat cooler.</p> <p>3. Discussed consistent date marking procedures among staff - all items date marked correctly, but different kitchen employees had different system for dating.</p>

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

A handwritten signature in black ink, appearing to be 'John Doe' or similar, written in a cursive style.

Sanitarian

Nicole Frankfourth
(608) 785-9731