



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>PASTIMES</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWE3N</b>	Facility Telephone # <b>608 781-5180</b>
Facility Address <b>2658 GEORGE ST LA CROSSE , WI 54603</b>	
Licensee Name <b>LONGWAY ENTERPRISE INC</b>	Licensee Address <b>2658 GEORGE ST LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>03/21/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
refrigeration	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment bar sink	chemical				QA	

**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.

<b>Observed Violations</b>
<p><b>Total # 2</b></p> <p><b>Risk/Intervention - 13 - Food separated and protected</b> This is a priority item <b>OBSERVATION:</b> There are ready-to-eat food stored under raw eggs in the refrigerator.. <b>CORRECTIVE ACTION(S):</b> 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. Correct By: 21-Mar-2016 <b>CODE CITATION:</b> 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.</p> <p><b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> This is a core item <b>OBSERVATION:</b> No handwashing signage provided at [area] handwashing sink. <b>CORRECTIVE ACTION(S):</b> Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 21-Mar-2016 <b>CODE CITATION:</b> 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.</p>

**Comments**

Menu review and risk assessment conducted.  
Remove eggs from premise.

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



**Jason Longway**

Sanitarian



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