



Foodservice Establishment Inspection Report

<b>Establishment Information</b>					
Facility Name PETTIBONE PARK RESORT		Facility Type Restaurant			
Facility ID # ASTS-8TAR6E		Facility Telephone # 608 782-5858			
Facility Address 333 PARK PLAZA DR LA CROSSE , WI 54601-4488					
Licensee Name PETTIBONE PARK RESORT INC			Licensee Address 333 PARK PLAZA DR LA CROSSE , WI 54601		

  

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/07/2015	Total Time Spent

  

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach-in coolers	40
reach-in freezer	14, -4
walk-in cooler	39
bar back	41

  

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	chemical		100	Chlorine	
Sani bucket	chemical		NSU	Chlorine	

  

<b>Certified Manager</b>		
Name SCOTT R BURNSTAD	Certificate # KBRN-9D5MJZ	Certificate Expiration 8/22/2018

**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 # 1**

**Risk/Intervention - 22 - Time as a public health control: procedures and record**

This is a priority foundation item

**OBSERVATION:** No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control.

**CORRECTIVE ACTION(S):** Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Correct By: 07-Dec-2015

**CODE CITATION:** 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [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



**Scott Burnstad**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**