

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 RADISSON HOTEL CATERING AT LA CROSSE CENTER	Facility Type Restaurant
Facility ID # JSTF-8S5NXC	Facility Telephone # 608 793-5015
Facility Address 300 HARBORVIEW PLAZA LA CROSSE, WI 54601-4084	
Licensee Name R L H CORP	Licensee Address 200 HARBORVIEW PLAZA LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date August 07, 2014	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39, 36, 37, 34, 34, 41, 31, 30, 42,
Freezer	42, 40, 39, 38, 35 -13, 5, -9, -3, 12, 14

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding - soup	162, 157

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical		300	Quat	
Wiping buckets	Chemical		200, 200,	Quaternary	
Dishwasher			200	Ammonium	

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 - 06 - Hands cleaned and properly washed

OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed not washing hands before touching clean dishes from dishwasher.

CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 07-Aug-2014

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

Comments

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



Nicole Frankfourth
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