



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name RED LOBSTER #0546	Facility Type Restaurant
Facility ID # ASTS-9L6HMS	Facility Telephone # 608 781-0300
Facility Address 3333 STATE RD 16 LA CROSSE, WI 54601	
Licensee Name RED LOBSTER HOSPITALITY LLC	Licensee Address PO BOX 6508 ATTN: LICENSING ORLANDO, FL 32802-6508

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/29/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (seafood)	34
walk-in cooler (produce)	36
walk-in cooler (beer)	36
walk-in freezer	3
reach-in coolers	35, 40, 36, 38, 39, 39, 37, 35, 36,
prep top coolers	38
reach-in freezer	36, 40
back bar coolers	-3
ice cream freezer	38, 36
	4

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
baked potatoes (hold)	147, 151, 148
mashed potatoes (hold)	146
rice pilaf (hold)	139
lobster bisque (heat)	146
soups (hold)	165, 143

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high	passed	-	-	-	
4	temperature	-	100	Q-25	sodium	
compartment	chemical	-	100	Sanitizer	dichloro-s-	
sink (bar)	chemical			Q-25	triazinetrione	
sanitizer				Sanitizer	dihydrate	
buckets (4)					sodium	
					dichloro-s-	
					triazinetrione	
					dihydrate	

**Certified Manager**

Name DEBRA A LEE	Certificate # DROS-94EKP6	Certificate Expiration 11/06/2017
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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****Total # 3****Good Retail Practices - 41 - In-use utensils: properly stored**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ice scoop was improperly stored on counter at blender bar.

**CORRECTIVE ACTION(S):** Store in-use ice scoops in the ice with handle extended or in a clean, covered container. Correct By: 29-Jun-2016

**CODE CITATION:** 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Salsa and cut tomato/iceberg lettuce on server line is cold held at 49-50°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F or implement a Time as Public Health Control Plan (provided) to manage risk. Correct By: 29-Jun-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).

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** Lights located in walk-in freezer is not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 05-Jul-2016

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**Comments**

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection.

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 07/05/2016

Person in Charge

Sanitarian

**Debra Lee**

**Samuel Welch**  
**(608) 785-9732**



### Retail Food Establishment Inspection Report

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Facility Name <b>RED LOBSTER #0546</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-9L6HMS</b>	Facility Telephone # <b>608 781-0300</b>
Facility Address <b>3333 STATE RD 16 LA CROSSE, WI 54601</b>	
Licensee Name <b>RED LOBSTER HOSPITALITY LLC</b>	Licensee Address <b>PO BOX 6508 ATTN: LICENSING ORLANDO, FL 32802-6508</b>

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>06/30/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (seafood)	
walk-in cooler (produce)	
walk-in cooler (beer)	
walk-in freezer	
reach-in coolers	
prep top coolers	
reach-in freezer	
back bar coolers	
ice cream freezer	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
salsa (server line)	<b>38, 39</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high temperature					
4 compartment	chemical					
sink (bar)	chemical					
sanitizer						
buckets (4)						

<b>Certified Manager</b>		
Name <b>DEBRA A LEE</b>	Certificate # <b>DROS-94EKP6</b>	Certificate Expiration <b>11/06/2017</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 # 1**

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**REPEAT OBSERVATION:** Lights located in walk-in freezer is not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 05-Jul-2016

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 1**

**3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

**OBSERVATION:** Salsa and cut tomato/iceberg lettuce on server line is cold held at 49-50°F.

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**Comments**

Contact Sam (785-9732) when corrected or with questions. Provide a copy of completed Time as Public Health Control Plan. Light shields are on order.

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

**Brittany Gibbs**

**Samuel Welch  
(608) 785-9732**