



Foodservice Establishment Inspection Report

Establishment Information					
Facility Name RIDGE (THE)		Facility Type Restaurant			
Facility ID # ASTS-8VWS2P		Facility Telephone # 608 788-3969			
Facility Address W2782 STATE RD 33 LA CROSSE , WI 54601					
Licensee Name GARRY BAHR LLC		Licensee Address W2782 STATE RD 33 LA CROSSE , WI 54601			

Inspection Information		
Inspection Type Routine	Inspection Date 11/12/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	34
reach-in cooler	26
walk-in freezer	7.5
prep top cooler	36
bar bunker	37
reach-in freezers	13, 3

Food Temperatures	
Description	Temperature (Fahrenheit)
raw salmon (cold hold)	37
slaw (cold hold)	40
beef and noodle soup (cold hold)	45.5
dicarded soup on site	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high	NSU	NSU	Chlorine	
4 compartment bar sink	temperature chemical				

Certified Manager		
Name SARA M DICKMAN	Certificate # DOGD-9NJ9YK	Certificate Expiration 11/17/2019

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 # 2

Risk/Intervention - 18 - Proper cooling time and temperature

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Beef noodle soup in walk in cooler is not cooling properly and is at 45.5°F after 16 hours.

CORRECTIVE ACTION(S): Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 12-Nov-2015

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
 - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]
- (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if
- (1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]
 - (2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]
- (C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]
- (D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A chlorine, and thermal strip test kit is not available for checking sanitizer concentrations, and dishwasher temperature.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 01-Dec-2015

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Comments

- Menu review and risk assessment conducted.
- Discussed proper cooling procedures.
- Obtain an Employee Health sign to post where visible in the kitchen area.
- Discussed dating of sauces that are used on the grill line.

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



garry bahr

Sanitarian



Aron Newberry
(608) 785-9730



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Inspection Information		
Inspection Type Follow Up	Inspection Date 12/02/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
reach-in cooler	
walk-in freezer	
prep top cooler	
bar bunker	
reach-in freezers	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine 4 compartment bar sink	high temperature chemical	Passed			

Certified Manager		
Name	Certificate #	Certificate Expiration
SARA M DICKMAN	DOGD-9NJ9YK	11/17/2019

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 # 0

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 1 4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES This is a priority foundation item OBSERVATION: A chlorine, and thermal strip test kit is not available for checking sanitizer concentrations, and dishwasher temperature. CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 01-Dec-2015 CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Comments

[Menu review and risk assessment conducted.](#)

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