



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>RIVER RATS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-97JSD2</b>	Facility Telephone # <b>608</b>
Facility Address <b>1311 LA CRESCENT PL LA CROSSE , WI 54603</b>	
Licensee Name <b>FRENCH SLOUGH PROPERTIES LLC</b>	Licensee Address <b>901 ROSE ST LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/09/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	<b>53, 54, 40</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		50		chlorine	
3 compartment bar sink	chemical		100		chlorine	

<b>Certified Manager</b>		
Name <b>DEREK J HAMILTON</b>	Certificate # <b>KBRN-9EYLQK</b>	Certificate Expiration <b>10/07/2018</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 # 2**

**Risk/Intervention - 10 - Food received at proper temperature**

This is a priority foundation item

**OBSERVATION:** Soup and chicken tenders shipped frozen was received today and not frozen in freezer.

**CORRECTIVE ACTION(S):** Food that is shipped frozen shall be received frozen. Correct By: 09-Jun-2016

**CODE CITATION:** 3-202.11 (E) A FOOD that is labeled frozen and shipped frozen by a FOOD PROCESSING PLANT shall be received frozen. [Pf]

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

This is a priority item

**OBSERVATION:** Soup and cole slaw in reach in cooler are cold held at 53 and 54°F.

**CORRECTIVE ACTION(S):** Discard. Maintain cold potentially hazardous foods at or below 41°F Correct By: 09-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).

**Comments**

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

[Discard food in reach in cooler at 54 degrees. Leave empty until you verify it can hold at 41 degrees.](#)

[Call Doug Friday with an update on freezer conditions.](#)

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,

Person in Charge

Sanitarian

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



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<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>06/15/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>Refrigeration</b>	<b>41</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine 3 compartment bar sink	chemical chemical					

<b>Certified Manager</b>		
Name <b>DEREK J HAMILTON</b>	Certificate # <b>KBRN-9EYLQK</b>	Certificate Expiration <b>10/07/2018</b>

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(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).

**Comments**

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