



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name RIVOLI THEATRE (THE)	Facility Type Restaurant
Facility ID # HSAT-7QWH5E	Facility Telephone # 608 796-0400
Facility Address 117 4TH STREET ST N LA CROSSE , WI 54601	
Licensee Name RIVOLI THEATRE INC (THE)	Licensee Address P O BOX 2702 LA CROSSE , WI 54602

Inspection Information		
Inspection Type Routine	Inspection Date 06/08/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in coolers	38, 39, 41, 33, 39
reach-in freezers	-2, -3
prep top cooler	39, 40
large prep top cooler	34

Food Temperatures	
Description	Temperature (Fahrenheit)
butter (hold)	145
cheese sauce (hold)	155
barbeque sauce (hold)	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical	-	100	ProPower Low Temp Chlorinated Sanitizer	sodium hypochlorite	

Certified Manager		
Name	Certificate #	Certificate Expiration
ANTHONY D REINCE	KBRN-9Z5KPT	10/8/2017
SAMUEL C DE MERIT	CJEY-A2TS2E	9/1/2020

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 scoops were improperly stored on soda machine tray and on top of ice machine.

CORRECTIVE ACTION(S): Store in-use ice scoops in the ice with handle extended or in a clean, covered container. Correct By: 08-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).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Ice bucket is cracked and not in good repair.

CORRECTIVE ACTION(S): Replace cracked/damaged utensils to maintain cleanability and prevent physical hazard of foreign objects in food. Correct By: 08-Jun-2016

CODE CITATION: 4-502.11 (A) UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: Handwashing sink is not non-hand operated or is operating incorrectly.

CORRECTIVE ACTION(S): Suggest exchanging wrist blade handles with regular handles at kitchen hand wash sink. Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 15-Jun-2016

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

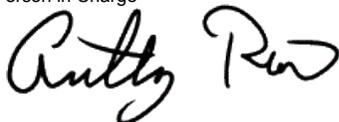
(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Comments

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.

Person in Charge



Anthony Reince

Sanitarian



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