



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ROOT NOTE (THE)	Facility Type Restaurant
Facility ID # BHEP-832K8M	Facility Telephone # 608 782-7668
Facility Address 115 4TH ST S LA CROSSE , WI 54601-3257	
Licensee Name ABCCDE LLC THE ROOT NOTE	Licensee Address 115 S 4TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 02/11/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
true reach in	39,35
turbo aire prep top	39
3 door reach-in	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Crepe	170
Veggie chili (cold hold)	37.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		50	Chlorine	
wiping bucket	chemical		100	Chlorine	

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

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within [time period]. Correct By: 31-Mar-2016

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

This is a priority foundation item

OBSERVATION: No consumer advisory provided or the consumer advisory on menu is missing for products that offer egg's to order.

CORRECTIVE ACTION(S): Provide a consumer advisory for animal foods served in a raw or undercooked condition. Correct By: 25-Feb-2016

CODE CITATION: 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]

(B) DISCLOSURE shall include:

(1) A description of the animal-derived FOODS, such as “oysters on the half shell(raw oysters),” and “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

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

This is a priority foundation item

OBSERVATION: No hot water available in the men's room.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 25-Feb-2016

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

Comments

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

[owner is enrolled in a certified food manager course for the following week.](#)

[Call Aron Newberry, 785-9730, when you receive the copy of the State certificate for the Certified Food Manager.](#)

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

Corrie Brekke

Aron Newberry
(608) 785-9730



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Licensee Name ABCCDE LLC THE ROOT NOTE	Licensee Address 115 S 4TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date 03/04/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
true reach in	
turbo aire prep top	
3 door reach-in	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical					
wiping bucket	chemical					

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 - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within [time period]. Correct By: 31-Mar-2016

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

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(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods

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Corrected Hazards

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

Total # 1

5-202.12 (A) - HANDWASHING SINKS, INSTALLATION - WATER TEMPERATURE

This is a priority foundation item

OBSERVATION: No hot water available in the men's room.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 25-Feb-2016

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

Comments

Discussed the air gap requirements for the ice machine, waiting on clarification from the state.
Submitted the Time as a Public Health Control plan for the butter (approved on site).
Certified food manager class has been by owner, will provide state certification certificate upon its arrival.

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



corrie brekke

Sanitarian



Aron Newberry
(608) 785-9730