



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ROSCOE'S VOGUE	Facility Type Restaurant
Facility ID # ASTS-9SSR6S	Facility Telephone # 608 781-3860
Facility Address 1820 GEORGE ST LA CROSSE , WI 54603	
Licensee Name VOGUE VENTURES LLC	Licensee Address 1820 GEORGE ST LA CROSSE , WI 54603

Inspection Information		
Inspection Type Re-inspection	Inspection Date 03/31/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep top refrigeration	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine Glass washer	chemical 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
<p>Total # 1</p> <p>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display This is a core item</p> <p>REPEAT OBSERVATION: Food is subject to contamination by condensate leak in walk in freezer.</p> <p>CORRECTIVE ACTION(S): Discard food with condensate on it. Change methods or procedures to protect foods from contamination. Correct By: 15-Mar-2016</p> <p>CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.</p>

Corrected Hazards

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

Total # 3

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

This is a priority item

OBSERVATION: Food in rear walk in, prep top and condiment cooler are cold held at 48, 44, 52°F.

CORRECTIVE ACTION(S): Discard food in prep top. Maintain cold potentially hazardous foods at or below 41°F Correct By: 15-Mar-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 inrefrigerated

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).

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: 3 containers of corned beef dated 3/15 in walk in cooler has exceeded its date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 22-Mar-2016

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

7-102.11 - TOXIC SUBSTANCES - IDENTIFYING INFORMATION, PROMINENCE - COMMON NAME-WORKING CONTAINER

This is a priority foundation item

OBSERVATION: Working containers not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 15-Mar-2016

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Comments

Contact Doug when freezer part is installed.

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



Dallas Raisbeck

Sanitarian



Doug Schaefer
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