



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SHENANIGAN'S	Facility Type Restaurant
Facility ID # ASTS-97YPD6	Facility Telephone # 608
Facility Address 2100 DAWSON AVE LA CROSSE, WI 54603	
Licensee Name SHENANIGAN'S OF WISCONSIN LLC	Licensee Address 2100 DAWSON AVE LA CROSSE, WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date May 18, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Kitchen Prep tables	38, 36, 38
Freezer	7.5, 22.5
Pizza Prep	41.5, 37, 34
Tiki bar	36, 38
Walkin cooler	38.5, 40
Refrig - bar	30, 41
Kitchen - left prep cooler	44

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold beef, chicken, pork	170, 174, 166

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		50	Chlorine		
4	chemical		400	Quat		
compartment bar sink	Chemical		200	Quat		
Wiping buckets						

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 # 7</p> <p>Risk/Intervention - 1A - Certified food manager: duties This is a core item OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment. ServSafe course passed, no certification from the state. CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 18-Aug-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.</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority item OBSERVATION: Employee observed removing object from customer's drink with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 18-May-2016 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p> <p>Good Retail Practices - 41 - In-use utensils: properly stored This is a core item OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop was improperly stored laying horizontally in ice. CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. 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</p>

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).

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Food items in prep cooler on left side of grill are cold held at 44°F.

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

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Garlic butter in pizza prep room held at ambient room temperature. Butter was discarded, discussion with PIC on PHF butter.

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

Good Retail Practices - 34 - Thermometers provided and accurate

This is a core item

OBSERVATION: Thermometer in prep cooler on left side of grill is not working.

CORRECTIVE ACTION(S): Obtain working thermometer and position thermometer so that it is located in the warmest part of the refrigeration unit. Correct By: 20-May-2016

CODE CITATION: 4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of ice machine noted with slime, mold on top edge and back of machine.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 20-May-2016

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a priority foundation item

REPEAT OBSERVATION: There is no handwashing sink in dish washing room, or in pizza prep area.

CORRECTIVE ACTION(S): Provide handwashing sink to facilitate handwashing by food employees.

Correct By: 18-Jun-2016

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

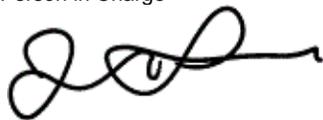
(B) In, or immediately adjacent to, toilet rooms. [Pf]

Comments

1. [Menu review and risk assessment conducted.](#)
2. [Facility was changed from 02MOD - 02 COMP - food bar/banquet hall.](#)

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, May 25, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SHENANIGAN'S	Facility Type Restaurant
Facility ID # ASTS-97YPD6	Facility Telephone # 608
Facility Address 2100 DAWSON AVE LA CROSSE, WI 54603	
Licensee Name SHENANIGAN'S OF WISCONSIN LLC	Licensee Address 2100 DAWSON AVE LA CROSSE, WI 54603

Inspection Information		
Inspection Type Follow Up	Inspection Date May 25, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Kitchen Prep tables	
Freezer	
Pizza Prep	
Tiki bar	
Walkin cooler	
Refrig - bar	
Kitchen - left prep cooler	52.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical					
4 compartment bar sink	chemical					
Wiping buckets	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 # 4

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

This is a core item

REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment. ServSafe course passed, no certification from the state.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 18-Aug-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 - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Food items in prep cooler on left side of grill are cold held at 52.2°F. Food items were discarded.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 18-May-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).

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

OBSERVATION: Potato slicer is visibly soiled. Excess food debris noted on all cutting surfaces.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 25-May-2016

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: There is no handwashing sink in dish washing room, or in pizza prep area.

CORRECTIVE ACTION(S): Provide handwashing sink to facilitate handwashing by food employees. Correct By: 18-Jun-2016

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and
(B) In, or immediately adjacent to, toilet rooms. [Pf]

Corrected Hazards

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

Total # 3

4-204.112 (A) - THERMOMETERS - FUNCTIONALITY - WARMEST PART OF UNIT

This is a core item

OBSERVATION: Thermometer in prep cooler on left side of grill is not working.

CORRECTIVE ACTION(S): Obtain working thermometer and position thermometer so that it is located in the warmest part of the refrigeration unit. Correct By: 20-May-2016

CODE CITATION: 4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

OBSERVATION: Non-food contact surfaces of ice machine noted with slime, mold on top edge and back of machine.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 20-May-2016

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

3-301.11 (B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT WITH RTE-FOODS

This is a priority item

OBSERVATION: Employee observed removing object from customer's drink with bare hands.

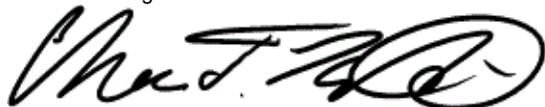
CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 18-May-2016

CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

Comments

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, June 01, 2016

Person in Charge



Charles Kolkind

Sanitarian



Nicole Frankfourth
(608) 785-9731