



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SHOOTERS</b>	Facility Type <b>Tavern</b>
Facility ID # <b>ASTS-8T9JN3</b>	Facility Telephone # <b>608 304-0784</b>
Facility Address <b>120 3RD ST S LA CROSSE , WI 54601-3211</b>	
Licensee Name <b>RUDRUD INC</b>	Licensee Address <b>117 S 3RD ST LA CROSSE , WI 54601-3254</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/23/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>reach-in coolers</b>	<b>35, 36</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>4 compartment sink (bar)</b>	<b>chemical</b>	<b>-</b>	<b>NSU</b>	<b>bleach</b>	<b>sodium hypochlorite</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.

<b>Observed Violations</b>
<p><b>Total # 2</b></p> <p><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b> This is a core item <b>OBSERVATION:</b> Ice is subject to potential contamination by soiled ice machine bin. <b>CORRECTIVE ACTION(S):</b> Thoroughly and regularly clean and sanitize the ice machine bin. Correct By: 23-Jun-2016 <b>CODE CITATION:</b> 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> <p><b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b> This is a core item <b>OBSERVATION:</b> No handwashing signage provided at bar abd restroom handwashing sinks. <b>CORRECTIVE ACTION(S):</b> Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 23-Jun-2016 <b>CODE CITATION:</b> 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</p>

<b>Comments</b>
<a href="#">Re-inspection after 1 week. Contact Sam (785-9732) with questions. Risk assessment and menu review conducted at inspection.</a>

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, 06/30/2016

Person in Charge



**David Rudrud**

Sanitarian



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