



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SOUTH LANES BOWLING AND PIZZA</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>BSAW-88AQ5J</b>	Facility Telephone # <b>608 788-0838</b>
Facility Address <b>4107 MORMON COULEE RD LA CROSSE , WI 54601-7904</b>	
Licensee Name <b>GIVENS ENT, INC</b>	Licensee Address <b>4107 MORMON COULEE RD LA CROSSE , WI 54601-7904</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>05/19/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep top	45
reach-in coolers	38,33, 30, 45
reach-in freezers	1, 3
bar bunkers	36, 45
chest freezer	5
reach-in cooler (dorm type behind bar)	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Shredded lettuce	38
cut green peppers	45

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical			chlorine		
3 compartment sink (bar)	chemical			iodine		
spray bottle	chemical			Quaternary ammonium		
spray bottles (2)						

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>DONITA L WAGNER</b>	<b>KBRN-99UNQF</b>	<b>6/3/2018</b>
<b>ZACHARY W SWAN</b>	<b>CJEY-9M5J9N</b>	<b>4/30/2019</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>
<b>Total # 4</b>
<b>Risk/Intervention - 20 - Proper cold holding temperatures</b>
This is a priority item
<b>REPEAT OBSERVATION:</b> Cut green peppers in prep top cooler is cold held at 45°F.
<b>CORRECTIVE ACTION(S):</b> Maintain cold potentially hazardous foods at or below 41°F Correct By: 19-

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 - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Alfredo sauce in reach in cooler is improperly date marked. Date mark exceeded 7-day limit.

**CORRECTIVE ACTION(S):** Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days.

**CODE CITATION:** 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

- (2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;
- (3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;
- (4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;
- (5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;
- (6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled “Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and
- (7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled ”Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers; and
- (8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

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

This is a priority foundation item

**OBSERVATION:** Soap not available at food employee handwashing sink.

**CORRECTIVE ACTION(S):** Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 19-May-2016

**CODE CITATION:** 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a core item

**REPEAT OBSERVATION:** No handwashing signage provided at mens room handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 19-May-2016

**CODE CITATION:** 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.

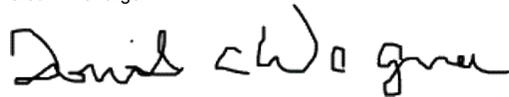
**Comments**

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

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, 05/20/2016

Person in Charge



**Donita Wagner**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**



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<b>Establishment Information</b>	
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Facility ID # BSAW-88AQ5J	Facility Telephone # 608 788-0838
Facility Address 4107 MORMON COULEE RD LA CROSSE , WI 54601-7904	
Licensee Name GIVENS ENT, INC	Licensee Address 4107 MORMON COULEE RD LA CROSSE , WI 54601-7904

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date 05/20/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep top	43
reach-in coolers	
reach-in freezers	
bar bunkers	
chest freezer	
reach-in cooler (dorm type behind bar)	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cut green peppers	43

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical					
3	chemical					
compartment sink (bar)	chemical					
spray bottle						
spray bottles (2)						

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
DONITA L WAGNER	KBRN-99UNQF	6/3/2018
ZACHARY W SWAN	CJEY-9M5J9N	4/30/2019

**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>
Total # 0

<b>Comments</b>

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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

**Gary Larson**

**Aron Newberry**  
**(608) 785-9730**