



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>STONEY CREEK INN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QWNHF</b>	Facility Telephone # <b>608 781-3060</b>
Facility Address <b>3060 KINNEY COULEE RD S ONALASKA , WI 54650</b>	
Licensee Name <b>STONEY CREEK INVESTORS OF LA CROSSE</b>	Licensee Address <b>3060 KINNEY COULEE ROAD S ONALASKA , WI 54650</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/26/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (kitchen)	40
walk-in cooler (Lumerjack's)	37
reach-in coolers	40, 39, 40, 40, 37
reach-in freezers	0, 0
chest freezer	3

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	0	EcoLab	sodium
4 compartment sink	chemical	-	NSU	Ecotemp Ultra	hypochlorite
(Lumberjack's)	chemical	-	300	San	QA
spray bottle	chemical	-	400	Sani Tabs	QA
dispenser (mop	chemical	-	100	EcoLab Oasis	QA
sink)				146	QA
dispenser (3				EcoLAB Oasis	
compartment sink)				146	
				Ecolab Oasis	
				144	

<b>Certified Manager</b>		
Name <b>JUDITH M LEIS</b>	Certificate # <b>DOGD-8EJBSM</b>	Certificate Expiration <b>05/23/2016</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 # 4</b></p> <p><b>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized</b></p> <p>This is a priority item</p> <p><b>OBSERVATION:</b> The EcoLab Oasis 144 sanitizer is not being used according to EPA registered label use instructions and is at 100 PPM.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 26-Jan-2016</p> <p><b>CODE CITATION:</b> 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and</p>

shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration	Range	Minimum Temperature mg/L
pH 10 or less	°C (°F)	pH 8 or less °C (°F)

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25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority item

**OBSERVATION:** The EcoLab Ecotemp Ultra San in the dish machine is not being used according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 26-Jan-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

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(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

**OBSERVATION:** Numerous utensils stored as clean are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 26-Jan-2016  
**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** No air gap provided on the 2 Lumberjack's ice bins and the Watering Hole ice bin.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 26-Jan-2016

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** Lights located in dry good/utensil storage area are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 02-Feb-2016

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

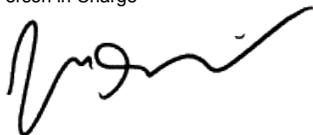
**Comments**

[Re-inspection after 1 week. Contact Sam \(785-9732\) with questions. Risk assessment and menu review conducted at inspection. State of WI CFM info - 608-266-2835.](#)

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, 02/02/2016

Person in Charge



**Joshua Smith**

Sanitarian



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



Foodservice Establishment Inspection Report

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Licensee Name <b>STONEY CREEK INVESTORS OF LA CROSSE</b>			Licensee Address <b>3060 KINNEY COULEE ROAD S ONALASKA , WI 54650</b>		

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>02/03/2016</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler (kitchen)	
walk-in cooler (Lumerjack's)	
reach-in coolers	
reach-in freezers	
chest freezer	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	200	EcoLab Ultra	sodium
4 compartment sink	chemical	-	200	San	hypochlorite
(Lumberjack's)	chemical	-	300	EcoLab Oasis	QA
spray bottle	chemical	-	100	146	QA
dispenser (mop sink)	chemical			EcoLab Oasis 146	QA
dispenser (3 compartment sink)				EcoLab Oasis 144	

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
<b>JUDITH M LEIS</b>	<b>DOGD-8EJBSM</b>	<b>05/23/2016</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.

**Observed Violations**

**Total # 1**

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

This is a priority item

**REPEAT OBSERVATION:** The EcoLab Oasis 144 sanitizer is not being used according to EPA registered label use instructions and is at 100 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 26-Jan-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L

pH 10 or less °C (°F) pH 8 or less °C (°F)

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(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer’s use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

**Corrected Hazards**

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

**Total # 4**

**4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

**OBSERVATION:** The EcoLab Ecotemp Ultra San in the dish machine is not being used according to EPA registered label use instructions and is at 0 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 26-Jan-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

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(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

#### 4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

**OBSERVATION:** Numerous utensils stored as clean are visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 26-Jan-2016

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

#### 5-202.13 - PLUMBING - BACKFLOW PREVENTION - AIR GAP

This is a priority item

**OBSERVATION:** No air gap provided on the 2 Lumberjack's ice bins and the Watering Hole ice bin.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 26-Jan-2016

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

#### 6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

**OBSERVATION:** Lights located in dry good/utensil storage area are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 02-Feb-2016

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

#### Comments

[Contact Sam \(785-9732\) when corrected or with questions.](#)

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



Judy Leis

Sanitarian



Samuel Welch  
(608) 785-9732