



Foodservice Establishment Inspection Report

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

Inspection Information		
Inspection Type Routine	Inspection Date 01/21/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Display refrigerator	
Small prep refrigerator	34.5
Freezer 1	-7.5
Freezer 2	
Walkin Cooler	
Walkin Cooler for AFS	
Chest Freezer AFS	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		NIU	Sani-tabs	dimethyl benzyl ammonium chloride dihydrate
Bar Sink	Chemical				
Spray Bottle	Chemical				

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

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 # 3

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

OBSERVATION: The ice is stored in an area subject to contamination because protective covers have been removed..

CORRECTIVE ACTION(S): Store food in areas not exposed to splash, dust, or other contamination.
Correct By: 23-Jan-2015

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination; and

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

OBSERVATION: The soda gun holders are not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 23-Jan-2015

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

OBSERVATION: The [area] is [describe].

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. The floor of the walkin cooler was sticky from something being spilled and needs to be cleaned
Correct By: 23-Jan-2015

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments

[Lumber Jacks serves beverages and prepackaged pizzas and is open late evens and weekends](#)

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



Jordyn Welhoefer

Sanitarian



David Sawvell
(608) 785-9726