



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name TEXAS ROADHOUSE	Facility Type Restaurant
Facility ID # ASTS-8SCL7R	Facility Telephone # 608 781-6002
Facility Address 4310 STATE RD 16 LA CROSSE, WI 54601	
Licensee Name TEXAS ROADHOUSE HOLDINGS LLC	Licensee Address 6040 DUTCHMANS LN LOUISVILLE, KY 40205

Inspection Information		
Inspection Type Routine	Inspection Date 06/28/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler (meat)	34
walk-in cooler (produce)	30
walk-in cooler (beer)	26
walk-in freezer	-4
reach-in coolers	24, 35, 34, 41, 39
prep top coolers	34, 33, 39, 40
drawer coolers	38, 35, 34
bar bunker	36

Food Temperatures	
Description	Temperature (Fahrenheit)
au jus (cook)	169
rice (cook)	163
gravy (hold)	171

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink (kitchen)	chemical high temperature	- passed	NSU	Ecolab Oasis 146 Multi-Quat	QA	
dish machine	chemical	-	300	-	QA	
3 compartment sink (bar)	chemical	-	200	Ecolab Oasis 146 Multi-Quat	QA	
3 compartment sink (dispenser)	chemical			Ecolab Oasis 146 Multi-Quat		
wiping bucket				Ecolab Oasis 146 Multi-Quat		

Certified Manager		
Name	Certificate #	Certificate Expiration
KANE M DRUGG	DOGD-8DNCWK	2/20/2017
JEFFRY A FORT	KBRN-98RPQ3	1/30/2017

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 # 2</p> <p>Good Retail Practices - 41 - In-use utensils: properly stored This is a core item OBSERVATION: Ice scoops were improperly stored in with liquor bottles. CORRECTIVE ACTION(S): Store ice scoops in the ice with handle extended or in a clean, covered container. Correct By: 28-Jun-2016 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 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 - 08 - Adequate handwashing facilities supplied and accessible This is a priority foundation item OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to contain jaquard equipment in cambro during inspection and is unavailable for proper handwashing. CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 28-Jun-2016 CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf] (B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf] (C) An automatic handwashing facility shall be used in accordance with manufacturer’s instructions. [Pf]</p>

Comments
<p>Contact Sam (785-9732) when corrected or with questions. Risk assessment and menu review conducted at inspection. The dorm-type refrigerator must be replaced with NSF-approved (or equivalent equipment). WI Certified Food Manager info (608-266-2835.)</p>

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

Tyler Krueger

Samuel Welch
(608) 785-9732