



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>UPTOWNE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-AFDJS5</b>	Facility Telephone # <b>210 685-3089</b>
Facility Address <b>1100 KANE ST LA CROSSE , WI 54603</b>	
Licensee Name <b>UPTOWNE CAFE LLC</b>	Licensee Address <b>1217 CALEDONIA ST UNIT B LA CROSSE , WI 54603</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/12/2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	<b>36</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine			50		Chlorine	
3 C sink			200		QA	

**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 # 6</b></p> <p><b>Good Retail Practices - 41 - In-use utensils: properly stored</b> This is a core item <b>OBSERVATION:</b> bowl and cover was improperly stored bulk sugar/flour bins. <b>CORRECTIVE ACTION(S):</b> Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 12-Jan-2017 <b>CODE CITATION:</b> 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). <b>Risk/Intervention - 21 - Proper date marking and disposition</b></p>

This is a priority item

**OBSERVATION:** Eggs? in walkin cooler dated 12/9 has exceeded its date mark or is not provided with a date mark. Moldy spoiled pan of food.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 12-Jan-2017

**CODE CITATION:** 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a core item

**OBSERVATION:** The 3 compartment sink is not cleaned at a frequency that prevents recontamination. Residue in basins noted.

**CORRECTIVE ACTION(S):** Clean warewashing machine and components or the compartments of warewashing sinks at a frequency necessary to prevent recontamination of equipment and utensils. Correct By: 10-Jan-2017

**CODE CITATION:** 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and

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

This is a priority foundation item

**OBSERVATION:** Can opener is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 12-Jan-2017

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

**Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**OBSERVATION:** Utensils and equipment on shelves is improperly stored. Utensils and cooking equipment not inverted.

**CORRECTIVE ACTION(S):** Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor.

**CODE CITATION:** 4-903.11 (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

- (1) In a clean, dry location;
- (2) Where they are not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION:** Working containers of unknown liquid not labeled with contents.

**CORRECTIVE ACTION(S):** Label working containers. Correct By: 12-Jan-2017

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

**Comments**

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

**Doug Schaefer**  
**(608) 785-9679**