



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name FIVE STAR EGG ROLL	Facility Type Mobile Restaurant
Facility ID # ASTS-9TLUBT	Facility Telephone # 608 406-7962
Facility Address 306 ANDERSON ST HOLMEN , WI 54636	
Licensee Name XIONG, GER	Licensee Address 306 ANDERSON ST HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date May 10, 2018	Total Time Spent

Equipment Temperatures	
Description Kelvinator	Temperature (Fahrenheit) 42

Food Temperatures	
Description sauce	Temperature (Fahrenheit) 154
Egg roll	173

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink			nsu		QA

Certified Manager		
Name GER XIONG	Certificate # KBRN-9QYLNN	Certificate Expiration 10/24/2019

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.

Observed Violations

Total # 1

Risk/Intervention - 06 - Hands cleaned and properly washed

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed not washing hands before or after handling raw sausage.

CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 10-May-2018

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

Comments:

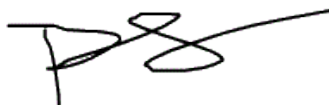
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Ger Xiong

Sanitarian



Doug Schaefer
(608) 785-9679