



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name CHINA BUFFET | Facility Type Restaurant |
| Facility ID # HSAT-7QXPPP | Facility Telephone # 608 788-3591 |
| Facility Address 1611 LOSEY BLVD S LA CROSSE , WI 54601 | |
| Licensee Name CHEN SAM | Licensee Address 1611 LOSEY BLVD LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------|----------------------------------|------------------|
| Inspection Type Routine | Inspection Date June 23, 2017 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler | 41 |
| prep top cooler | 34 |
| 2 door stand up cooler | 37 |
| under counter reach in cooler | 38 |

| Food Temperatures | |
|--|--------------------------|
| Description | Temperature (Fahrenheit) |
| soup hot hold buffet line | 169 |
| pineapple chicken hot hold buffet line | 137 |
| diced pork in prep cooler cold hold | 43 |
| rice hot hold in kitchen | 153 |
| shrimp cooling in walk in after 45 min | 57 |
| pineapple chicken cook temp | 193 |
| grilled chicken cook temp | 168 |
| bbq chicken cook temp | 195 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | chemical | | 100 | Chlorine | | |
| wiping buckets (2) | chemical | | 50 | chlorine | | |

| Certified Manager | | |
|--------------------------|------------------------------|------------------------------------|
| Name SAM CHEN | Certificate # KBRN-9VZNJZ | Certificate Expiration 4/1/2020 |

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 # 2

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Large square mixing bowl is not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 23-Jun-2017

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Prep cooler cutting board on the cook line is heavily scored and in need of replacement.

CORRECTIVE ACTION(S): Resurface or discard cutting boards or blocks with excessive scratching or scoring. Correct By: 07-Aug-2017

CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Cutting board for the prep cooler on the main cook line is heavily scored on one side and is uncleanable.

CORRECTIVE ACTION(S): Resurface or discard cutting boards or blocks with excessive scratching or scoring. Correct By: 07-Aug-2017

CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Comments:

[Menu review and risk assessment conducted.](#)

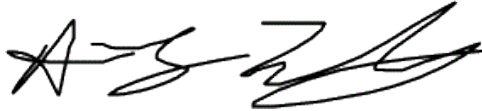
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Sam Chen

Sanitarian



Aron Newberry
(608) 785-9730