



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHINA MAX	Facility Type Restaurant
Facility ID # ASTS-8TQSZN	Facility Telephone # 608 781-3965
Facility Address 3800 STATE RD 16 FC-7 LA CROSSE , WI 54601	
Licensee Name CM REAL ESTATE GROUP LLC	Licensee Address 3800 STATE RD 16 FC-7 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date January 7, 2020	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin cooler	39
Reach in noodles	41
Prep top	39
Reach in freezer	F

Food Temperatures	
Description	Temperature (Fahrenheit)
HH noodles	40
HH vegies	159
HH egg roll	160

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		nsu		chlorine
Sanitizer Bucket	Chemical		nsu/50		chlorine

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 # 6

Risk/Intervention - 13 - Food separated and protected

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Foods in the reach in coolers, freezer and walk were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice used for cooling beverage containers is used for drink ice.

CORRECTIVE ACTION(S): Discard contaminated food and adjust procedures to prevent ice used as an exterior coolant from being used in food.

CODE CITATION: 3-303.11 After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD. [P]

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth not stored in sanitizer solution.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution. New solution made up of 50 ppm chlorine.

CODE CITATION: 3-304.14 (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.

Good Retail Practices - 34 - Thermometers provided and accurate

This is a priority foundation item

REPEAT OBSERVATION: Thermometer used in food establishment is not functional.

CORRECTIVE ACTION(S): Change batteries or replace thermometer and calibrate. Correct By: 07-Jan-2020

CODE CITATION: 4-203.11 (A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1^{\circ}\text{C}$ in the intended range of use. [Pf]

(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use. [Pf]

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Cook line and service line not sanitized after cleaning. No sanitizer set up.

CORRECTIVE ACTION(S): Sanitizer set up for wiping clothes at 50 ppm chlorine.

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

OBSERVATION: The faucet in the 3 compartment sink is not maintained in good repair and cannot be shut off.

CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 07-Jan-2020

CODE CITATION: 5-205.15 A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Comments:

[Hanglin Shen \(Linda\) ServSafe certified, expires 2023.](#)

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



Hanglin Shen

Sanitarian



Doug Schaefer
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