



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name CHINA STAR	Facility Type Restaurant
Facility ID # ASTS-A8GPEC	Facility Telephone # 608 788-3088
Facility Address 4202 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name CHINA STAR 777 INC	Licensee Address 4202 MORMON COULEE RD LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 3, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Prep top cooler	40
coke reach in cooler by cashiers	33
soda reach in cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold fried rice	164
hot hold white rice	167
cold hold cut green pepper	43
hot hold soup	166
cold hold pre-cooked chicken	42
receiving temp, egg rolls	38

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink			150	Chlorine		
wiping bucket			300	quaternary ammonium		

**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 # 10</b>  <b>Risk/Intervention - 13 - Food separated and protected</b>                      This is a priority item  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> There are ready-to-eat raw chicken stored under raw vegetables in the walk in cooler.  <b>CORRECTIVE ACTION(S):</b> Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.  <b>CODE CITATION:</b> 3-302.11 (A) FOOD shall be protected from cross contamination by:                      (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:                      (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and</p>

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED,READY-TO-EAT FOOD.

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

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Can opener located in kitchen is not heavily soiled.

**CORRECTIVE ACTION(S):** Provide can openers with cutting parts that can be readily removable for cleaning and replacement.

Correct By: 03-Nov-2017

**CODE CITATION:** 4-202.15 Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

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

This is a priority foundation item

**OBSERVATION:** A quaternary ammonium and a chlorine test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 10-Nov-2017

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**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 located in kitchen is deeply scored.

**CORRECTIVE ACTION(S):** Resurface or discard cutting boards or blocks with excessive scratching or scoring. Correct By: 01-Dec-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 - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The prep cooler, and the dishes drying rack is not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 03-Nov-2017

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Bus tubs and knives not being sanitized.

**CORRECTIVE ACTION(S):** After cleaning, sanitize equipment and utensils. Correct By: 03-Nov-2017

**CODE CITATION:** 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

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

This is a core item

**OBSERVATION:** Bus tubs are improperly stored above the three compartment sink.

**CORRECTIVE ACTION(S):** Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Correct By: 10-Nov-2017

**CODE CITATION:** 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

(1) In a self-draining position that allows air drying; and

(2) Covered or inverted.

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** Plumbing system not provided with an air gap or backflow prevention at service sink

**CORRECTIVE ACTION(S):** Provide air gap or backflow prevention device. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 10-Nov-2017

**CODE CITATION:** 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by:

(A) Providing an air gap as specified under § 5-202.13; [P] or

(B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. [P]

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>.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No handwashing signage provided by the prep sink handwashing sink.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 10-Nov-2017

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

This is a core item

**OBSERVATION:** Current license is not posted in establishment.

**CORRECTIVE ACTION(S):** Post license in public view. Correct By: 10-Nov-2017

**CODE CITATION:** ATCP 75.03 (1) License required. Except as provided under sub. (9), no person may operate a retail food establishment without a valid license issued by the department or an agent municipality or county. Licenses expire on June 30 annually. Each retail food establishment shall have a separate license, which shall be prominently displayed in the retail food establishment. A license is not transferable between persons or establishments.

**Comments:**

Menu review and risk assessment conducted.

Replace the damaged stainless 1/3 pan lid with the homeade wire handles with one that is NSF or ANSI certified.

Hua Lin is the certified food manager, exp. 6-1-21

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.

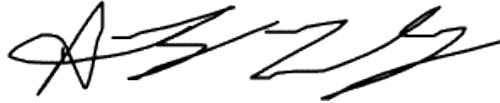
A re-inspection to assess your correction of these violations will be conducted on, or about, 11/10/2017

Person in Charge



**GOUA VUE**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**



Retail Food Establishment Inspection Report

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Facility ID # <b>ASTS-A8GPEC</b>	Facility Telephone # <b>608 788-3088</b>
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Licensee Name <b>CHINA STAR 777 INC</b>	Licensee Address <b>4202 MORMON COULEE RD LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>November 10, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description <b>Prep top cooler coke reach in cooler by cashiers soda reach in cooler</b>	Temperature (Fahrenheit)

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>3 compartment sink wiping bucket</b>						

**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 # 3**

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

This is a core item

**REPEAT OBSERVATION:** Prep cooler cutting board located in kitchen is deeply scored.

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

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**REPEAT OBSERVATION:** Bus tubs are improperly stored above the three compartment sink.

**CORRECTIVE ACTION(S):** Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Correct By: 10-Nov-2017

**CODE CITATION:** 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

- (1) In a self-draining position that allows air drying; and
- (2) Covered or inverted.

#### **Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97**

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**REPEAT OBSERVATION:** Current license is not posted in establishment.

**CORRECTIVE ACTION(S):** Post license in public view. Correct By: 10-Nov-2017

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### **Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

#### **Total # 3**

#### **4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

This is a priority foundation item

**OBSERVATION:** A quaternary ammonium and a chlorine test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 10-Nov-2017

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

#### **5-203.14 - PLUMBING - BACKFLOW PREVENTION DEVICE - WHEN REQUIRED**

This is a priority item

**OBSERVATION:** Plumbing system not provided with an air gap or backflow prevention at service sink

**CORRECTIVE ACTION(S):** Provide air gap or backflow prevention device. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 10-Nov-2017

**CODE CITATION:** 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by:

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#### **4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** The prep cooler, and the dishes drying rack is not cleaned on a frequent basis.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 03-Nov-2017

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

### **Comments:**

[Cutting board is on order for replacement.](#)

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



**goua vue**

Sanitarian



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