



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name DIM SUM TEA SHOP	Facility Type Restaurant
Facility ID # ASTS-8XTQGH	Facility Telephone # 608 738-1221
Facility Address 221 PEARL ST LA CROSSE , WI 54601	
Licensee Name DIM SUM TEA SHOP	Licensee Address 221 PEARL ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 21, 2019	Total Time Spent

Equipment Temperatures	
Description reach-in cooler reach in freezers (3)	Temperature (Fahrenheit) 32 FN, FN, FN

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		100		Chlorine

Certified Manager		
Name YUEHUA ZHANG	Certificate # KBRN-A26LDA	Certificate Expiration 8/28/2020

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

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Dumplings and baos in the front reach in freezer 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. Correct By: 21-Jun-2019

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 - 35 - Food properly labeled original container

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Dumplings and pork baos are stored in unlabeled containers.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 21-Jun-2019

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Comments:

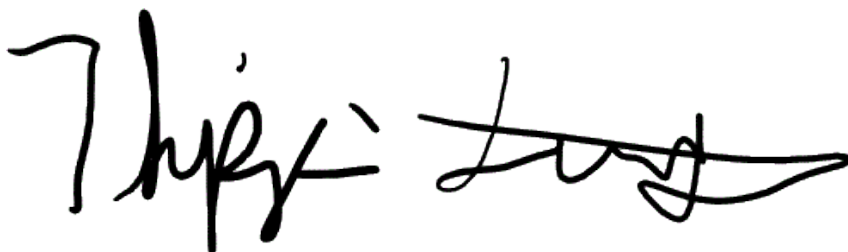
Discussed employee health.

Discussed CFM course, Thippi will email proof of course taken 6/18/19.

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



Thiphaphone Luangpraseuth



**Amanda Ramos
(608) 785-9771**