



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name FAT PORCUPINE NOODLE BAR	Facility Type Restaurant
Facility ID # MWAS-BJATXY	Facility Telephone # 612 849-8727
Facility Address 127 S 4TH STREET LA CROSSE , WI 54601	
Licensee Name LIGHTHOUSE HOSPITALITY	Licensee Address 127 S 4TH STREET LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 8, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description Under counter coolers walk in cooler Under counter freezers	Temperature (Fahrenheit) 41/34/41/40 38 FN/FN/FN

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar dishwash	Chemical		50		Chlorine
3 Compartment sink	chemical		200		QA

**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**

**Good Retail Practices - 41 - In-use utensils: properly stored**

This is a core item

**OBSERVATION:** Scoops for dry goods are improperly stored without a handle.

**CORRECTIVE ACTION(S):** Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 08-Jan-2020

**CODE CITATION:** 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

**Comments:**

[CFM: Dustin Thompson 5/16/24](#)

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



**Dustin Thompson**



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