



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name GREAT WALL | Facility Type Restaurant |
| Facility ID # BHEP-8AUR9V | Facility Telephone # 608 784-5777 |
| Facility Address 322 MAIN ST LA CROSSE , WI 54601 | |
| Licensee Name FA SHU LU AND QUI YING CHEN | Licensee Address 322 MAIN ST LA CROSSE , WI 54601-3215 |

| Inspection Information | | |
|-----------------------------------|---|------------------|
| Inspection Type Routine | Inspection Date February 21, 2019 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Turbo Air | 46 |
| Beverage Air | 36 |
| Migali | 40 |
| walk in cooler | 34 |
| Walk in freezer | f |
| Beverage Air | 40 |

| Food Temperatures | |
|---------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| rice on counter | 135 |
| chicken on speed racks 2+ hours | 121, 70, 85, 92 |
| Egg rolls | 46 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 comp sink | Chemical | | 0 | | chlorine |
| Wiping bucket 1 | Chemical | | 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 # 23 |
| Risk/Intervention - 06 - Hands cleaned and properly washed This is a priority item REPEAT OBSERVATION: Employee observed not washing hands before or after cutting raw chicken. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 21-Feb-2019 CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms: [P] |

- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves for working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

Risk/Intervention - 06 - Hands cleaned and properly washed

This is a priority foundation item

OBSERVATION: Food employee observed washing hands in prep sink.

CORRECTIVE ACTION(S): Food employees shall wash their hands in a handsink approved for handwashing. Correct By: 21-Feb-2019

CODE CITATION: 2-301.15 (A) Except as specified in ¶ (B) of this section, FOOD EMPLOYEES shall clean their hands as specified in § 2-301.12, in a HANDWASHING SINK or APPROVED automatic handwashing facility as specified in ¶ 5-203.11 (B), and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. [Pf]

Risk/Intervention - 13 - Food separated and protected

This is a core item

REPEAT OBSERVATION: Pork, shrimp, vegies etc in the walk in cooler 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-Feb-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: Food items are stored in unlabeled plastic containers and old cans.

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-Feb-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.

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

This is a core item

OBSERVATION: Utensils was improperly stored on counters.

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: 21-Feb-2019

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).

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

This is a core item

OBSERVATION: Wiping cloth solution is dirty.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris. Correct By: 21-Feb-2019

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 - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Chicken, shrimp and veggies are stored on the floor of the walk in cooler.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 21-Feb-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

OBSERVATION: Food is subject to potential contamination by placing waste cardboard in food storage and handling areas.

CORRECTIVE ACTION(S): Remove cardboard from refrigeration and prep areas. Change methods or procedures to protect foods from contamination. Correct By: 21-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Pork is being improperly thawed in standing water.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 21-Feb-2019

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

- (1) At a water temperature of 21°C (70°F) or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
- (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
- (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

- (1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or
- (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Risk/Intervention - 18 - Proper cooling time and temperature

This is a priority item

OBSERVATION: Cooked chicken in storage area is not cooling properly and is at [°F] after [time].

CORRECTIVE ACTION(S): Discard. Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 21-Feb-2019

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
- (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

- (1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]
 - (2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]
- (C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL

FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]

(D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for chicken in store room in tubs 70 to 122 degrees for 2+ hours.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 21-Feb-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Egg rolls in Beverage Air reach in cooler are cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 21-Feb-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Rice using time as a public health control for 4-hours is not properly marked or identified with a discard time.

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 21-Feb-2019

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a priority item

OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 21-Feb-2019

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

| Concentration | Range | Minimum Temperature | mg/L |
|---------------|---------|---------------------|---------|
| pH 10 or less | °C (°F) | pH 8 or less | °C (°F) |

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Good Retail Practices - 43 - Single-use/single-service articles: properly stored and used

This is a core item

OBSERVATION: Single-use or single-service article was observed being reused. Plastic and cans.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 21-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

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

This is a priority foundation item

OBSERVATION: Chicken brooding mixer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 21-Feb-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of cook line are soiled with food debris.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 21-Feb-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a core item

OBSERVATION: Utensil equipment improperly rinsed after cleaning.

CORRECTIVE ACTION(S): Equipment and utensils shall be rinsed after washing in the rinse compartment of a 3-compartment sink, in a warewashing machine rinse cycle or rinsed as approved in an alternative warewashing plan. Correct By: 21-Feb-2019

CODE CITATION: 4-603.16 Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-SANITIZER solution by using one of the following procedures:

(A) Use of a distinct, separate water rinse after washing and before SANITIZING if using:

(1) A 3-compartment sink,

(2) Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in ¶ 4-301.12 (C), or

(3) A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT;

(B) Use of a detergent-SANITIZER as specified under § 4-501.115 if using:

(1) Alternative WAREWASHING EQUIPMENT as specified in ¶ 4-301.12 (C) that is APPROVED for use with a detergent-

SANITIZER, or

(2) A WAREWASHING system for CIP EQUIPMENT;(C) Use of a nondistinct water rinse that is integrated in the hot water SANITIZATION immersion step of a 2-compartment sink operation;

(D) If using a WAREWASHING machine that does not recycle the SANITIZING solution as specified under ¶ (E) of this section, or alternative manual WAREWASHING EQUIPMENT such as sprayers, use of a nondistinct water rinse that is:

- (1) Integrated in the application of the SANITIZING solution, and
- (2) Wasted immediately after each application; or

(E) If using a WAREWASHING machine that recycles the SANITIZING solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the SANITIZING solution.

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

This is a priority foundation item

OBSERVATION: Handwashing sink observed to be blocked during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 21-Feb-2019

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Good Retail Practices - 49 - Plumbing installed proper backflow devices

This is a core item

OBSERVATION: The mop sink is not maintained in good repair. Plugged.

CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 21-Feb-2019

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>.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floor in the kitchen is broken, missing and rotted.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 22-Mar-2019

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights located in kitchen are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 21-Feb-2019

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The kitchen soiled with food and oil residues..

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 21-Feb-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least

amount of FOOD is exposed such as after closing.

Comments:

Reinspection in one week, fee applies.

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

Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name GREAT WALL | Facility Type Restaurant |
| Facility ID # BHEP-8AUR9V | Facility Telephone # 608 784-5777 |
| Facility Address 322 MAIN ST LA CROSSE , WI 54601 | |
| Licensee Name FA SHU LU AND QUI YING CHEN | Licensee Address 322 MAIN ST LA CROSSE , WI 54601-3215 |

| Inspection Information | | |
|---|---|------------------|
| Inspection Type Re-inspection | Inspection Date February 28, 2019 | Total Time Spent |

| Equipment Temperatures | |
|---|--------------------------|
| Description Turbo Air Beverage Air Migali walk in cooler Walk in freezer Beverage Air | Temperature (Fahrenheit) |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 comp sink | Chemical | | | | |
| Wiping bucket 1 | Chemical | | | | |

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.

| Corrected Hazards |
|---|
| <p>The following hazard(s) have been corrected since the last inspection. Total # 22</p> <p>2-301.14 - WHEN TO WASH This is a priority item OBSERVATION: Employee observed not washing hands before or after cutting raw chicken. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 21-Feb-2019 CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P] (B) After using the toilet room; [P] (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P] (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]</p> |

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

2-301.15 (A) - WHERE TO WASH - UNAPPROVED SINK

This is a priority foundation item

OBSERVATION: Food employee observed washing hands in prep sink.

CORRECTIVE ACTION(S): Food employees shall wash their hands in a handsink approved for handwashing. Correct By: 21-Feb-2019

CODE CITATION: 2-301.15 (A) Except as specified in ¶ (B) of this section, FOOD EMPLOYEES shall clean their hands as specified in § 2-301.12, in a HANDWASHING SINK or APPROVED automatic handwashing facility as specified in ¶ 5-203.11 (B), and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. [Pf]

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

OBSERVATION: Pork, shrimp, vegies etc in the walk in cooler 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-Feb-2019

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

3-302.12 - LABELING - FOOD STORAGE CONTAINERS LABELED WITH COMMON NAME

This is a core item

OBSERVATION: Food items are stored in unlabeled plastic containers and old cans.

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-Feb-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.

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

OBSERVATION: Utensils was improperly stored on counters.

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: 21-Feb-2019

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).

3-304.14 (D) - WIPING CLOTHS - USE LIMITATION - SANITIZING SOLUTIONS

This is a core item

OBSERVATION: Wiping cloth solution is dirty.

CORRECTIVE ACTION(S): Maintain wiping cloth sanitizer solution clean and free from visible debris. Correct By: 21-Feb-2019

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.

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: Chicken, shrimp and veggies are stored on the floor of the walk in cooler.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 21-Feb-2019

CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by placing waste cardboard in food storage and handling areas.

CORRECTIVE ACTION(S): Remove cardboard from refrigeration and prep areas. Change methods or procedures to protect foods from contamination. Correct By: 21-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

3-501.13 - THAWING

This is a core item

OBSERVATION: Pork is being improperly thawed in standing water.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 21-Feb-2019

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

- (1) At a water temperature of 21°C (70°F) or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and
- (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or
- (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

3-501.14 - COOLING

This is a priority item

OBSERVATION: Cooked chicken in storage area is not cooling properly and is at [°F] after [time].

CORRECTIVE ACTION(S): Discard. Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 21-Feb-2019

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

(1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]

(2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]

(C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]

(D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that

maintains an ambient air temperature of 5°C (41°F) or less. [P]

3-501.15 (A) - PROPER COOLING METHODS - CRITERIA

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for chicken in store room in tubs 70 to 122 degrees for 2+ hours.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 21-Feb-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Egg rolls in Beverage Air reach in cooler are cold held at 46°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 21-Feb-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 21-Feb-2019

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L

pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

4-502.13 (A) - SINGLE-USE AND SINGLE SERVICE ARTICLES - USE LIMITATIONS

This is a core item

OBSERVATION: Single-use or single-service article was observed being reused. Plastic and cans.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 21-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: Chicken brooding mixer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 21-Feb-2019

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

OBSERVATION: Non-food contact surfaces of cook line are soiled with food debris.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 21-Feb-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

4-603.16 - WAREWASHING - RINSING PROCEDURES

This is a core item

OBSERVATION: Utensil equipment improperly rinsed after cleaning.

CORRECTIVE ACTION(S): Equipment and utensils shall be rinsed after washing in the rinse compartment of a 3-compartment sink, in a warewashing machine rinse cycle or rinsed as approved in an alternative warewashing plan. Correct By: 21-Feb-2019

CODE CITATION: 4-603.16 Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-SANITIZER solution by using one of the following procedures:

(A) Use of a distinct, separate water rinse after washing and before SANITIZING if using:

- (1) A 3-compartment sink,
- (2) Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in ¶ 4-301.12 (C), or
- (3) A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT;

(B) Use of a detergent-SANITIZER as specified under § 4-501.115 if using:

(1) Alternative WAREWASHING EQUIPMENT as specified in ¶ 4-301.12 (C) that is APPROVED for use with a detergent-SANITIZER, or

(2) A WAREWASHING system for CIP EQUIPMENT; (C) Use of a nondistinct water rinse that is integrated in the hot water SANITIZATION immersion step of a 2-compartment sink operation;

(D) If using a WAREWASHING machine that does not recycle the SANITIZING solution as specified under ¶ (E) of this section, or alternative manual WAREWASHING EQUIPMENT such as sprayers, use of a nondistinct water rinse that is:

- (1) Integrated in the application of the SANITIZING solution, and
- (2) Wasted immediately after each application; or

(E) If using a WAREWASHING machine that recycles the SANITIZING solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the SANITIZING solution.

5-205.11 - USING A HANDWASHING SINK - ACCESSIBLE

This is a priority foundation item

OBSERVATION: Handwashing sink observed to be blocked during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 21-Feb-2019

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]
(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

5-205.15 (B) - PLUMBING - SYSTEM MAINTAINED IN GOOD REPAIR

This is a core item

OBSERVATION: The mop sink is not maintained in good repair. Plugged.

CORRECTIVE ACTION(S): The plumbing system shall be maintained in good repair. Repair or replace defective or leaking plumbing. Correct By: 21-Feb-2019

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>.

6-201.11 - FLOORS, WALLS AND CEILINGS - CLEANABILITY

This is a core item

OBSERVATION: The floor in the kitchen is broken, missing and rotted.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 22-Mar-2019

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

OBSERVATION: Lights located in kitchen are not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 21-Feb-2019

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
 - (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.
- (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

OBSERVATION: The kitchen soiled with food and oil residues..

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 21-Feb-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments:

Turbo Air 3 door refrigerator out of service.
Remove mixer from kitchen. if replaced it must be NSF equivalent.
Invoice will be emailed.

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



yong lu

Sanitarian



Doug Schaefer
(608) 785-9679

