



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name HISSHO SUSHI @ UW-LA CROSSE | Facility Type Small Potentially Hazardous |
| Facility ID # ASTS-AHCNWU | Facility Telephone # 608 785-8877 |
| Facility Address 521 EAST AVENUE N LA CROSSE , WI 54601 | |
| Licensee Name LWIN FAMILY CO. LLC | Licensee Address 11949 STEELE CREEK RD CHARLOTTE , NC 28273 |

| Inspection Information | | |
|-------------------------------|------------------------------------|------------------|
| Inspection Type Routine | Inspection Date October 2, 2019 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in freezer | FN |
| walk-in cooler | 38 |
| reach-in cooler | 31/33 |
| display case | |
| prep cooler | 38/36 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| dish machine | high temperature | | | | |
| 3 compartment sink | chemical | | NSU | | |
| sanitizer bucket | 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 # 3

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

This is a core item

OBSERVATION: (*CORRECTED DURING INSPECTION*): Scoop was improperly stored in rice with handle buried. Corrected by rearranging scoop so handle is extended.

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: 02-Oct-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 - 30 - Variance obtained for specialized processing methods

This is a priority foundation item

OBSERVATION: There is no documentation of an approved variance for rice acidification.

CORRECTIVE ACTION(S): Submit a variance application to the regulatory authority for submission to the State for review. If approved, a copy of the approved variance shall be kept at the establishment and be subject to review by the inspector upon request. Discontinue current process until a variance can be obtained from the State. Correct By: 02-Oct-2019

CODE CITATION: 3-502.11 A FOOD ESTABLISHMENT shall obtain a VARIANCE from the DEPARTMENT as specified in § 1-104.11 and under § 1-104.12 before: [Pf]

- (A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement; [Pf]
- (B) Curing FOOD; [Pf]
- (C) Using FOOD ADDITIVES or adding components such as vinegar: [Pf]
 - (1) As a method of FOOD preservation rather than as a method of flavor enhancement, [Pf] or
 - (2) To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); [Pf]
- (D) PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by *Clostridium botulinum* and the growth of *Listeria monocytogenes* are controlled as specified under § 3-502.12 ; [Pf]
- (E) Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store or display shellfish that are offered for human consumption; [Pf]
- (F) Custom processing animals that are for personal use as FOOD and not for sale or service in a FOOD ESTABLISHMENT; [Pf]
- (G) Preparing FOOD by another method that is determined by the DEPARTMENT to require a VARIANCE; [Pf] or
- (H) Sprouting seeds or beans. [Pf]
- (I) The slaughter and evisceration of any animal or FISH, other than MOLLUSCAN SHELLFISH of a species not amenable to inspection under the Wisconsin or USDA meat inspection programs. [Pf]

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

This is a core item

OBSERVATION: No handwashing signage provided at men's and women's bathroom handwashing sink. Signs were provided.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 02-Oct-2019

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.

Comments:

Discussed variance for acidified rice from state. AR to email Hissho headquarters.

CFM: Za Mensung 3/26/24

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



robert thawng



Amanda Ramos
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