



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name HMOOB CULTURAL & COMMUNITY AGENCY	Facility Type Restaurant
Facility ID # BHEP-8CRNDM	Facility Telephone # 608 781-5744
Facility Address 1815 WARD AVE LA CROSSE , WI 54601	
Licensee Name HMOOB CULTURAL & COMMUNITY AGENCY	Licensee Address 1815 WARD AVE LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date June 19, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in freezer (started - cooling)	35
walk-in cooler (meat room)	39
beverage cooler	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink	chemical	-	NSU	Members Mark Sanitizer	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 # 5

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

This is a priority foundation item

**OBSERVATION:** The metal ice scoop in the ice machine is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 19-Jun-2019

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

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

This is a core item

**OBSERVATION:** Handwashing sink in the meat walk-in cooler is not non-hand operated.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 19-Jul-2019

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

### Good Retail Practices - 52 - Garbage and refuse properly disposed facilities maintained

This is a core item

**OBSERVATION:** The greaser waste receptacle located outside the back door is not covered

**CORRECTIVE ACTION(S):** Waste receptacles or waste receptacle units shall be covered or have tight fitting doors. Correct By: 03-Jul-2019

**CODE CITATION:** 5-501.113 Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered:

(A) Inside the FOOD ESTABLISHMENT if the receptacles and units:

(1) Contain FOOD residue and are not in continuous use; or

(2) After they are filled; and

(B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.

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

This is a priority foundation item

**OBSERVATION:** Soap not available at meat room or utensil washing area food employee handwashing sinks.

**CORRECTIVE ACTION(S):** Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 19-Jun-2019

**CODE CITATION:** 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

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

This is a priority foundation item

**REPEAT OBSERVATION:** No single-use toweling or other hand drying device available at utensil washing are handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 19-Jun-2019

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

[Pf]


## Comments:

Re-inspection after 2 weeks. Contact Sam (785-9732) when corrected or with questions. Bao Vue is Certified Food Manager (ServSaf exp. 3/20/2023).

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, 07/03/2019

Person in Charge



**Shoua Thao**

Sanitarian



**Samuel Welch**  
**(608) 785-9732**