



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>HUHOT LA CROSSE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-8UAKXL</b>	Facility Telephone # <b>608 781-2636</b>
Facility Address <b>3800 STATE RD 16 STE 148 LA CROSSE , WI 54601</b>	
Licensee Name <b>TRICOR LA CROSSE</b>	Licensee Address <b>3800 STATE RD STE 148 LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>December 3, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration - kitchen prep	34/34
Freezer	FN
Walk in cooler	33
Refrigeration: self-serve bar 1-4	36/40/39/40
Refrigeration - drink cooler	34
Walk in freezer	FN

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chicken, CT	182
Sweet sour sauce, HH	157
Rice, HH	207
Hot and sour soup, HH	145
Cream cheese filling, prep table	41
mandarin oranges, self serve bar 3	35
Celery, self serve bar 2	36.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High temp machine Sanitizer Bucket 1, 2	Heat Chemical	pass 160	200/300		QA

<b>Certified Manager</b>		
Name <b>JOSH L POST</b>	Certificate # <b>DOGD-9RDAXR</b>	Certificate Expiration <b>6/23/2021</b>

**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.

<b>Observed Violations</b>
<b>Total # 6</b>
<b>Good Retail Practices - 38 - Personal cleanliness</b>

This is a priority foundation item

**OBSERVATION:** Employees noted wearing fingernail polish or artificial nails when working with food.

**CORRECTIVE ACTION(S):** Prohibit employees from wearing nail polish or artificial nails when working with food unless the employee is wearing single-use gloves. Correct By: 03-Dec-2019

**CODE CITATION:** 2-302.11 (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. [Pf]

#### **Risk/Intervention - 13 - Food separated and protected**

This is a priority item

**OBSERVATION:** There is beer stored under raw shell eggs in the walk in cooler.

**CORRECTIVE ACTION(S):** Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
  - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and
  - (b) Cooked READY-TO-EAT FOOD; [P]
  - (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

#### **Risk/Intervention - 13 - Food separated and protected**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Various foods in the walk in freezer and small freezer in prep room were observed to be unwrapped or uncovered. Corrected by covering items.

**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: 03-Dec-2019

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

#### **Risk/Intervention - 21 - Proper date marking and disposition**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Housemade ranch in prep top cooler has exceeded its date mark of 10/10/19. Corrected by discarding item.

**CORRECTIVE ACTION(S):** Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 03-Dec-2019

**CODE CITATION:** 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cleaned food containers are visibly soiled on dish rack across from dishwasher. Corrected by starting the process of cleaning all soiled items.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 03-Dec-2019

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

#### **Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled**

This is a core item

**REPEAT OBSERVATION:** Clean utensils are being stored or stacked without being air-dried.

**CORRECTIVE ACTION(S):** Air dry all clean utensils before storage and before contact with food. Correct By: 03-Dec-2019

**CODE CITATION:** 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

- (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and
- (B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

**Comments:**

Discussed hair restraints in prep area.  
Discussed cooling and reheating for hot holding procedures.  
Discussed utensil changes/disinfection.  
AR will send cooling fact sheet.

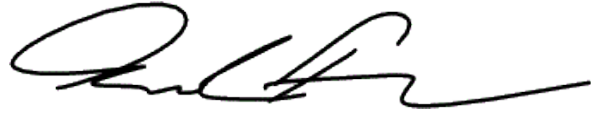
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



**josh post**

Sanitarian



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