



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name HUNAN RESTAURANT	Facility Type Restaurant
Facility ID # ASTS-9HUQSZ	Facility Telephone # 608 784-7878
Facility Address 322 S 4TH ST LA CROSSE , WI 54601	
Licensee Name HUNAN RESTAURNT	Licensee Address 322 S 4TH ST LA CROSSE , WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 30, 2018	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	33
reach-in cooler	34
prep cooler	35
bar bunkers	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cold hold chinese mushrooms prep cooler	34
hot hold white rice	148
hot hold sour soup soup well	170

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100	chlorine	
wiping bucket	chemical		50	chlorine	
4 compartment bar sink	chemical		300	quaternary ammonium	

<b>Certified Manager</b>		
Name CHENG JIN HUANG	Certificate # KBRN-9JFNQ9	Certificate Expiration 03/19/2019

**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

### Good Retail Practices - 38 - Personal cleanliness

This is a core item

**OBSERVATION:** Employee noted working in food preparation/cooking area without a hair restraint.

**CORRECTIVE ACTION(S):** Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 30-Jan-2018

**CODE CITATION:** 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

### 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 orange sauce in walk in cooler.

**CORRECTIVE ACTION(S):** Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 30-Jan-2018

**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 - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority foundation item

**OBSERVATION:** Meat slicer is visibly soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 30-Jan-2018

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

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

This is a core item

**OBSERVATION:** The prep sink wall is visibly soiled.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 30-Jan-2018

**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.

### Good Retail Practices - 55 - Compliance with DATCP 75 and Stat. 97

This is a core item

**OBSERVATION:** Current permit is not posted in establishment

**CORRECTIVE ACTION(S):** Post permit in public view. Correct By: 30-Jan-2018

**CODE CITATION:** ATCP 75.104 (7) PERMIT POSTING. A current permit issued by the department shall be posted in a place visible to the public. A permit may not be altered or defaced.

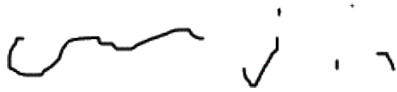
## Comments:

[Menu review and risk assessment conducted.](#)

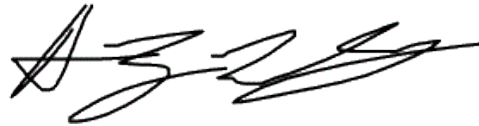
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



**Cheng Jin Huang**



**Aron Newberry**  
**(608) 785-9730**