



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name INDOCHINESE GROCERY STORE	Facility Type Large Non Potentially Hazardous
Facility ID # ASTS-8S5TXD	Facility Telephone # 608 785-1566
Facility Address 704 LA CROSSE ST LA CROSSE , WI 54601	
Licensee Name XIONG, HUE XENG	Licensee Address 704 LA CROSSE ST 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)
reach-in coolers	36, 31, 33
bunker freezers	-15, -12, 6, -7
display cooler	65
chest freezers	-5, -3

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
tofu (display cooler)	65, 62
kimchi (display cooler)	62, 63
bagged bean sprouts (display cooler)	63

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
NA					

**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 # 1**

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Tofu, kimchi and bean sprouts in Hussman open face cooler is cold held at 62-65°F. The cooler is not holding proper cold holding temperatures.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F. The implicated foods were discarded at inspection. Correct By: 19-Jun-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).

**Comments:**

[Contact Sam \(785-9732\) with questions. Contact this department within 6 months \(December 19, 2019\) to discuss possible preparation operations/license change to accommodate food preparation.](#)

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



**Mao Xiong**

Sanitarian



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