



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>KOBE JAPAN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-9JPK6R</b>	Facility Telephone # <b>608-781-8898</b>
Facility Address <b>3800 STATE RD 16 FC-1 LA CROSSE , WI 54601</b>	
Licensee Name <b>NORI JAPAN VALLEY VIEW EXPRESS INC</b>	Licensee Address <b>3800 STATE RD 16 FC-1 LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>February 14, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration - front - under grill coolers	40
Freezer	F
Walk in cooler	39
Turbo Air	40
Sesame chicken	128

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sauce cooling 2 hours	45
HH vegetables	177
HH rice	152, 154
cold hold noodles	40
Noodles cooling	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chlorine		nsu		chlorine
Wiping bucket					

**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 # 2**

**Risk/Intervention - 22 - Time as a public health control: procedures and record**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Sesame chicken not under temperature control. Plan in use not written policy.

**CORRECTIVE ACTION(S):** Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority.

**CODE CITATION:** 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

- (a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and
- (b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

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

This is a core item

**OBSERVATION:** Handwashing sink is not non-hand operated or is operating incorrectly.

**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: 21-Feb-2020

**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.

**Comments:**

[Weija Huag ServSafe certified expires 3/2023.](#)

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.

Person in Charge



David Li

Sanitarian



Doug Schaefer  
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