



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LITTLE CHINA	Facility Type Restaurant
Facility ID # BSAW-882GNR	Facility Telephone # 608 526-9797
Facility Address 515 AMY DR STE 3 HOLMEN , WI 54636	
Licensee Name GUOSONG LU & XINXI LU	Licensee Address 515 AMY DR STE 3 HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date February 12, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage Aire	42
Advanco	40
walk in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Rangoon on counter	70
Egg roll	58/68
Soup	147
Raw chicken	43/49
Rice covered	66 & 63
Hot holding rice	169

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		nsu		chlorine
Wiping pail	chemical		0/0		chlorine

Certified Manager		
Name XINXI LU	Certificate # DOGD-9XZ9CE	Certificate Expiration 9/7/2020

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 # 16
Risk/Intervention - 06 - Hands cleaned and properly washed This is a priority item OBSERVATION: Employee observed not washing hands before or after dishing up side orders after taking orders and handling money. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food

employees shall properly wash their hands. Correct By: 12-Feb-2019

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: 2 Employees noted working in food preparation/cooking area without hair restraints.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 12-Feb-2019

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.

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Rice, raw chicken, celery and sauces on shelving, bulk container, and in the walk in cooler were observed to be unwrapped or uncovered.

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: 12-Feb-2019

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

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

REPEAT OBSERVATION: Sauces, sugar, salt, bulk containers, chicken powder, etc are stored in unlabeled containers.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 12-Feb-2019

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Good Retail Practices - 40 - Washing fruits and vegetables

This is a core item

OBSERVATION: Broccoli observed being prepared without being washed first.

CORRECTIVE ACTION(S): Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. Correct By: 12-Feb-2019

CODE CITATION: 3-302.15 (A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

(B) Fruits and vegetables may be washed by using chemicals as specified under §7-204.12.

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

REPEAT OBSERVATION: Utensil was improperly stored in bulk bins with handles immersed in foods.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 12-Feb-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on counters.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 12-Feb-2019

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by use of cardboard, rice bags and wood throughout the cook line, prep and storage areas.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 12-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a core item

OBSERVATION: Cooked rice in covered bus tubs not in a container that facilitates heat transfer or is tightly wrapped or covered.

CORRECTIVE ACTION(S): Provide containers that facilitate heat transfer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 12-Feb-2019

CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and

(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Rangoons and eggrolls on counter are cold held at 70, 58 and 68°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 12-Feb-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).

Good Retail Practices - 43 - Single-use/single-service articles: properly stored and used

This is a core item

OBSERVATION: Single-use or single-service article was observed being reused. Dozens of cans and plastic containers in use and storage to be reused.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 12-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Non-food contact surfaces of hood are soiled with grease.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 12-Feb-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a priority item

OBSERVATION: Cook line equipment not being sanitized, wiping pail at zero chlorine and remained at zero after correcting. Soiled dishes in storage.

CORRECTIVE ACTION(S): After cleaning, sanitize equipment and utensils. Correct By: 12-Feb-2019

CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

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

This is a core item

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: 12-Feb-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.

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: Working containers of chemicals not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 12-Feb-2019

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: Fire extinguisher is stored on fryer oil.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 12-Feb-2019

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments:

Pictures of the hood forwarded to local fire inspector.

Reinspection 2/19/19 for hand washing, storage, sanitizer cooling practice, fee applies.

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



Xinxi Lui



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LITTLE CHINA	Facility Type Restaurant
Facility ID # BSAW-882GNR	Facility Telephone # 608 526-9797
Facility Address 515 AMY DR STE 3 HOLMEN , WI 54636	
Licensee Name GUOSONG LU & XINXI LU	Licensee Address 515 AMY DR STE 3 HOLMEN , WI 54636

Inspection Information		
Inspection Type Re-inspection	Inspection Date February 19, 2019	Total Time Spent

Equipment Temperatures	
Description Beverage Aire Advanco walk in cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical				
Wiping pail	chemical		25		chlorine

Certified Manager		
Name XINXI LU	Certificate # DOGD-9XZ9CE	Certificate Expiration 9/7/2020

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.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection. Total # 15</p> <p>2-301.14 - WHEN TO WASH This is a priority item OBSERVATION: Employee observed not washing hands before or after dishing up side orders after taking orders and handling money. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 12-Feb-2019 CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P] (B) After using the toilet room; [P] (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]</p>

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

2-402.11 - PERSONAL CLEANLINESS - HAIR RESTRAINTS

This is a core item

OBSERVATION: 2 Employees noted working in food preparation/cooking area without hair restraints.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 12-Feb-2019

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.

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

OBSERVATION: Rice, raw chicken, celery and sauces on shelving, bulk container, and in the walk in cooler were observed to be unwrapped or uncovered.

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: 12-Feb-2019

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

3-302.12 - LABELING - FOOD STORAGE CONTAINERS LABELED WITH COMMON NAME

This is a core item

OBSERVATION: Sauces, sugar, salt, bulk containers, chicken powder, etc are stored in unlabeled containers.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 12-Feb-2019

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

3-302.15 - WASHING FRUITS AND VEGETABLES

This is a core item

OBSERVATION: Broccoli observed being prepared without being washed first.

CORRECTIVE ACTION(S): Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. Correct By: 12-Feb-2019

CODE CITATION: 3-302.15 (A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

(B) Fruits and vegetables may be washed by using chemicals as specified under §7-204.12.

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

OBSERVATION: Utensil was improperly stored in bulk bins with handles immersed in foods.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 12-Feb-2019

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS

shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- (F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

3-304.14 (B) (1) - WIPING CLOTHS - USE LIMITATION - CLOTHS FOR WIPING COUNTERS STORED IN SANITIZER

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on counters.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 12-Feb-2019

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by use of cardboard, rice bags and wood throughout the cook line, prep and storage areas.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 12-Feb-2019

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

3-501.15 (B) - PROPER COOLING METHODS - IN EQUIPMENT

This is a core item

OBSERVATION: Cooked rice in covered bus tubs not in a container that facilitates heat transfer or is tightly wrapped or covered.

CORRECTIVE ACTION(S): Provide containers that facilitate heat transfer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 12-Feb-2019

CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

4-502.13 (A) - SINGLE-USE AND SINGLE SERVICE ARTICLES - USE LIMITATIONS

This is a core item

OBSERVATION: Single-use or single-service article was observed being reused. Dozens of cans and plastic containers in use and storage to be reused.

CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 12-Feb-2019

CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

4-601.11 (C) - NON-FOOD CONTACT SURFACES - CLEAN

This is a core item

OBSERVATION: Non-food contact surfaces of hood are soiled with grease.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 12-Feb-2019

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

4-701.10 - FOOD-CONTACT SURFACES AND UTENSILS

This is a priority item

OBSERVATION: Cook line equipment not being sanitized, wiping pail at zero chlorine and remained at zero after correcting. Soiled dishes in storage.

CORRECTIVE ACTION(S): After cleaning, sanitize equipment and utensils. Correct By: 12-Feb-2019

CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

4-901.11 - UTENSILS, EQUIPMENT AND LINENS - AIR-DRYING REQUIRED

This is a core item

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: 12-Feb-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.

7-102.11 - TOXIC SUBSTANCES - IDENTIFYING INFORMATION, PROMINENCE - COMMON NAME-WORKING CONTAINER

This is a priority foundation item

OBSERVATION: Working containers of chemicals not labeled with contents.

CORRECTIVE ACTION(S): Label working containers. Correct By: 12-Feb-2019

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

7-201.11 (B) - TOXIC SUBSTANCES - STORAGE

This is a priority item

OBSERVATION: Fire extinguisher is stored on fryer oil.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Correct By: 12-Feb-2019

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments:

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



Xinxi Lu

Sanitarian



Doug Schaefer
(608) 785-9679