



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name M & K CONCESSIONS 13M	Facility Type Mobile Restaurant
Facility ID # ASTS-8PRSPG	Facility Telephone # 608 782-3392
Facility Address 909 WEST AVE S LA CROSSE , WI 54601-4745	
Licensee Name VUE, MAI KHOU L	Licensee Address 909 W AVE ST LA CROSSE , WI 54601-4745

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date September 8, 2017	Total Time Spent

<b>Equipment Temperatures</b>	
Description reach-in cooler chest freezer	Temperature (Fahrenheit)

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical					

<b>Certified Manager</b>		
Name YING VUE	Certificate # DOGD-93JAZC	Certificate Expiration 03/30/2018

**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**

The following hazard(s) have been corrected since the last inspection.

**Total # 3**

**3-302.11 (A) (1) - PACKAGED AND UNPACKAGED FOOD - RAW OVER RTE-FOODS**

This is a priority item

**OBSERVATION:** There are ready-to-eat water, noodles stored under raw shell eggs in the reach-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. Correct By: 25-Aug-2017

**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.

**3-501.18 (A) - DATE MARKING - DISPOSITION**

This is a priority item

**OBSERVATION:** Cooked chicken, celery tomato salad, sauces, cooked beef, cooked rice, etc. are not provided with a date mark.

**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: 25-Aug-2017

**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]

**5-103.12 - HOT AND COLD WATER AVAILABLE - PRESSURE**

This is a priority foundation item

**OBSERVATION:** Water located at sinks is not under pressure or tempered. The water supply is not hooked up and operators are using temporary hand wash set up.

**CORRECTIVE ACTION(S):** Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility. Hook up to water source and use mobile trailer as designed and licensed. Correct By: 01-Sep-2017

**CODE CITATION:** 5-103.12 Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12 (A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11 (B) or in response to a temporary interruption of a water supply need not be under pressure. [Pf]

**Comments:**

All items corrected from last inspection. Contact Sam (785-9732) with questions.

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



**Mai Vue**

Sanitarian



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