



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MOKA	Facility Type Restaurant
Facility ID # ASTS-8YNRS9	Facility Telephone # 608 788-6658
Facility Address 123 N WEST AVE LA CROSSE, WI 54601	
Licensee Name JOAN CARL LLC	Licensee Address 513 MAIN ST STE C LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date August 24, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer	0
Refrigeration - cooler - below coffee pots	45
Prep cooler - right side	39
Retail cooler	33
Front milk cooler	39
Back refrig- tall	46
Window cooler	38.5
Back cooler - under counter	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold hold - milk - homestyle cooler	44.5
Cold hold - milk - under counter cooler (registers)	41
Cold hold - yogurt - back cooler	46
Cold hold - caramel sauce - front window	38.5
Cold hold - milk - under mixers	39
Cold hold - milk - front cooler	36
Cold hold - yogurt - front retail	33

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical		50	Chlorine		
Sanitizer Bucket (x2)	Chemical		100	Chlorine		

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 # 4

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

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on top of counter near pastry area, near registers.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 24-Aug-2017

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

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Milk, creams in front homestyle cooler are cold held at 44.5°F. Yogurt, milk in back cooler is cold held at 46F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 24-Aug-2017

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 - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Packaged fruit and yogurt parfaits in retail cooler are not labeled with ingredients.

CORRECTIVE ACTION(S): Packaged foods shall be labeled as required by law. Correct By: 24-Sep-2017

CODE CITATION: 3-602.11 (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 — Food labeling, and 9 CFR 317 — Labeling, marking devices, and containers.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Food-contact surfaces of serving tongs in pastry area have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 24-Aug-2017

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Comments:

1. Menu review and risk assessment conducted.
2. ServSafe Casey Miller 8/1/2022
3. Discussed employee illness policy.

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



Nicole Frankfourth
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