



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name NEW TASTE OF INDIA	Facility Type Restaurant
Facility ID # MWAS-B4QMUL	Facility Telephone # 608 792-2986
Facility Address 1812 JACKSON ST LA CROSSE , WI 54601	
Licensee Name NEW TASTE OF INDIA	Licensee Address 1812 JACKSON ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date December 6, 2018	Total Time Spent

Equipment Temperatures	
Description curry prep top walk in cooler bar reach in coolers(2) 2 door reach in cooler in kichen 1 door reach in cooler in kitchen naan prep top	Temperature (Fahrenheit)

Food Temperatures	
Description cold hold chuney on buffet HH curry on buffet	Temperature (Fahrenheit) 39 141

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Mechanical dish machine wiping bucket			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.

Corrected Hazards

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

Total # 4

3-501.16 (A) (1) - PHF/TCS, HOT HOLDING

This is a priority item

OBSERVATION: Rice on self serve buffet is hot held at 107°F

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F or move rice onto a Time as a Public Health Control Plan. Correct By: 27-Nov-2018

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).

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Chuteys in self serve bar is cold held at 49°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F or move products onto a Time as a Public Health Control plan. Correct By: 27-Nov-2018

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).

4-701.10 - FOOD-CONTACT SURFACES AND UTENSILS

This is a priority item

OBSERVATION: Probe thermometer not being sanitized.

CORRECTIVE ACTION(S): Education provided during the inspection. After cleaning, sanitize equipment and utensils. Correct By: 27-Nov-2018

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

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 counter tops.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 27-Nov-2018

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

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

Sanitarian



shalynn sell



Aron Newberry
(608) 785-9730