



Foodservice Establishment Inspection Report

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

Inspection Information		
Inspection Type Routine	Inspection Date April 05, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	36, 38, 40, 38
Freezer	-1

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold - chicken	141
hot hold - rice	155
Cook - chicken	185

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink Wiping bucket	Chlorine		NSU 100, 100	Chlorine Chlorine		

Certified Manager		
Name YUNG Y TSAI	Certificate # KBRN-8TWS75	Certificate Expiration 4/11/2017

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 # 5

Risk/Intervention - 06 - Hands cleaned and properly washed

This is a priority item

OBSERVATION: Employee observed not washing hands after handling raw shrimp.

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: 05-Apr-2016

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: (CORRECTED DURING INSPECTION): Employee noted working in food preparation/cooking area without a hair restraint.

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

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.

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Wiping cloth used for wiping counters stored on top of counter. Wiping cloths were moved to sanitizer bucket.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution.

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 - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be blocked by garbage can during inspection and is unavailable for proper handwashing. Garbage can was moved during inspection.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing.

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floors behind grills and front counter noted with food debris and grease.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 15-Apr-2016

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Comments

1. Menu review and risk assessment conducted.
2. Discussed cooling and cooking procedures of spring rolls. Discussed using Time as Control for cut stir fry vegetables.

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
(608) 785-9731