



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SHOGUN	Facility Type Restaurant
Facility ID # ASTS-9SKSL7	Facility Telephone # 205 568-8823
Facility Address 1227 CROSSING MEADOWS DR ONALASKA, WI 54650	
Licensee Name LI, XIN JIAN	Licensee Address 416 QUINCY ST #12 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date May 10, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration - sushi left	37.5
Freezer	0
Refrigeration - sushi right	33
Bar refrig - wine	40
Sushi - undercounter left/right	39/41.5
Refrigeration - Server station (salad cooler)	38
Prep cooler - back of kitchen	41
Prep cooler - front of kitchen	37.5
Walk in cooler	38
Walk in freezer	-6

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - rice	167, 170
Hot hold - miso soup	178

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dishwasher	Low temp		100	Chlorine		
Wiping buckets	Chemical		50,	Chlorine		
3 Comp Sink	Chemical		100,	Chlorine		
			100			
			100			

Certified Manager

Name RONG LIU	Certificate # KBRN-A2WQV9	Certificate Expiration 8/26/2020
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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

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: There are ready-to-eat noodles stored under raw beef in walk 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: 10-May-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.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Raw beef stored above raw lobster in walk in cooler.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 10-May-2017

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, [P] or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and

(c) Preparing each type of FOOD at different times or in separate areas; [P]

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

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on cutting board in back kitchen. Wiping cloth was placed in 100 ppm chlorine sanitizer bucket.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 10-May-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

Good Retail Practices - 52 - Garbage and refuse properly disposed facilities maintained

This is a core item

OBSERVATION: No waste receptacle provided at handwashing sink in employee restroom.

CORRECTIVE ACTION(S): Handwashing sinks using single-use paper toweling for hand drying shall be provided with a waste receptacle. Provide a waste receptacle at the handwashing sink. Correct By: 10-May-2017

CODE CITATION: 5-501.16 (C) If disposable towels are used at HANDWASHING SINKS, a waste receptacle shall be located at each HANDWASHING SINK or group of adjacent HANDWASHING SINKS.

Comments:

1. Menu review and risk assessment conducted.
2. Discussed cooling procedures, thawing procedures, and employee illness policy.
3. Reviewed parasite destruction letters for TUNA species.
4. Menu has been revised to denote sushi items that are cooked.

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