



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>SUSHI PIRATE</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-8TVK6E</b>	Facility Telephone # <b>608 785-2288</b>
Facility Address <b>200 MAIN ST LA CROSSE , WI 54601</b>	
Licensee Name <b>SUSHI PIRATE</b>	Licensee Address <b>200 MAIN ST LA CROSSE , WI 54601</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>February 6, 2020</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration - under counter bar	38/37
Deep freezer	FN/FN/FN
Prep cooler - kitchen - left side	37
Walk in cooler	41
Prep cooler - right - kitchen	36
Refrigeration - sushi bar	36/35

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Rice, HH	146

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low Temp Dish	chemical		50		Chlorine
3C - kitchen	chemical		NSU		
Sanitizer bucket	Chemical		200		
kitchen	Chemical		200		
Sanitizer bucket front -	Chemical				
sushi	Chemical		NSU		
Sanitizer bucket - bar					
3 C bar sink					

**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 # 2**

**Risk/Intervention - 13 - Food separated and protected**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat miso and sweet n sour sauces stored under raw shrimp in walk in cooler. Corrected by rearrangement of items.

**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.

**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 core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Crab rangoon and squid in the chest freezer were observed to be unwrapped or uncovered. Corrected by providing covers.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Comments:**

[CFM: Xiaoxu Wu 5/18/22](#)

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



xiaoxu wu



**Amanda Ramos**  
**(608) 785-9771**