



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name THAO BROTHERS MARKET	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6NYD	Facility Telephone # 608 784-0534
Facility Address 510 LANG DR LA CROSSE , WI 54603	
Licensee Name THAO BROTHERS LLC	Licensee Address 510 LANG DR LA CROSSE , WI 54603

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date January 10, 2020	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Superior	33
Superior	32
Turbo Air	23
La Crosse walk in	41
True	33
True	36

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Rice, HH	173

**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 # 3**

**Good Retail Practices - 35 - Food properly labeled original container**

This is a core item

**OBSERVATION:** Packaged veggies in slide door coolers are not labeled.

**CORRECTIVE ACTION(S):** Packaged foods shall be labeled as required by law. Correct By: 10-Jan-2020

**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.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** Handwashing sink is not non-hand operated or is operating incorrectly.

**CORRECTIVE ACTION(S):** Employee handwashing sinks shall be non hand operated (3.5 + inches in length) and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 24-Jan-2020

**CODE CITATION:** 5-202.12 (C) A HANDWASHING SINK:

(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.

(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

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

This is a core item

**OBSERVATION:** There are some tiles missing and 3 in wide 5 in deep hole in floor behind checkout counter.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times. Repair or replace tiles and fill in or cap hole. Correct By: 10-Feb-2020

**CODE CITATION:** 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

**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



Wi Chai Vue



Amanda Ramos  
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