



### Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name YANG'S ORIENTAL MARKET	Facility Type Small Potentially Hazardous
Facility ID # ASTS-A7MTJT	Facility Telephone # 920 216-0557
Facility Address 1509 GEORGE ST LA CROSSE , WI 54603	
Licensee Name YANG, RANI KANG	Licensee Address 1517 GEORGE ST 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)
Norlake freezer	FN
Fridgidaire freezer	FN
Deli cooler	34
Drink cooler	33
reach in fridge - kitchen	31

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Rice, HH	170
Eggs - on table	63

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink	chemical		300		QA

<b>Certified Manager</b>		
Name RANI K YANG	Certificate # KBRN-9Y9N3Y	Certificate Expiration 6/8/2020

**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 - 20 - Proper cold holding temperatures**

This is a priority item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Raw shell eggs on tabletop is cold held at 63°F and has been out for 1 hour. Corrected by placing eggs back in fridge.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 10-Jan-2020

**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).

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

This is a core item

**OBSERVATION:** Packaged veggies in deli cooler 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.

**Comments:**

[CFM: Rani Yang 6/8/20](#)

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



soua



Amanda Ramos  
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