LA CROSSE COUNTY HEALTH DEPARTMENT
Environmental Health Division

STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name FIVE STAR EGG ROLL	Facility Type Mobile Restaurant
Facility ID # ASTS-9TLUBT	Facility Telephone # 608 406-7962
Facility Address 306 ANDERSON ST HOLMEN , WI 54636	
Licensee Name XIONG, GER	Licensee Address 306 ANDERSON ST HOLMEN , WI 54636

Inspection Information		
Inspection Type Follow Up	Inspection Date 06/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3C sink						

Certified Manager		
Name GER XIONG	Certificate # KBRN-9QYLNN	Certificate Expiration 10/24/2019

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

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display
This is a core item
REPEAT OBSERVATION: Food is stored on the floor in the trailer.
CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 01-Jun-2016
CODE CITATION: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

Good Retail Practices - 43 - Single-use/single-service articles: properly stored and used
This is a core item
REPEAT OBSERVATION: Single-use or single-service article was observed being reused. Water containers.
CORRECTIVE ACTION(S): Discard single-use and single service articles after initial use. Correct By: 01-Jun-2016
CODE CITATION: 4-502.13 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.

Good Retail Practices - 48 - Hot and cold water available adequate pressure
This is a priority foundation item
REPEAT OBSERVATION: The water source; system does not have hot water available.
CORRECTIVE ACTION(S): Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 01-Jun-2016
CODE CITATION: 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf]
(B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected
This is a core item
REPEAT OBSERVATION: Window located in service area and entry door are open and without closing screens.
CORRECTIVE ACTION(S): Provide screens or close openings to the outside. Doors and windows kept open to provide ventilation shall be provided with screens to prevent entrance of rodents and pests. Correct By: 01-Jun-2016
CODE CITATION: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:
(1) Filling or closing holes and other gaps along floors, walls, and ceilings;
(2) Closed, tight-fitting windows; and
(3) Solid, self-closing, tight-fitting doors.
(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
(C) Exterior doors used as exits need not be self-closing if they are:
(1) Solid and tight-fitting;
(2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
(3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.
(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:
(1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
(2) Properly designed and installed air curtains to control flying insects; or
(3) Other effective means.
(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

Comments

Hot water was working.

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
	Doug Schaefer **(608) 785-9679**