



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name AFC SUSHI @ FESTIVAL FOODS #2727	Facility Type Small Potentially Hazardous
Facility ID # ASTS-8S6PF7	Facility Telephone # 515 708-7840
Facility Address 2500 STATE RD LA CROSSE, WI 54601	
Licensee Name ADVANCED FRESH CONCEPTS FRANCHISE CORPORATION	Licensee Address 19205 S LAUREL PARK RD RANCHO DOMINGUEZ, CA 90220

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/04/2015	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	32
walk-in freezer	-10
under counter cooler	33
display cooler	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 compartment sink wiping bucket	chemical		NSU 300		

<b>Certified Manager</b>		
Name MYO M SOE	Certificate # DOGD-8XQ996	Certificate Expiration 11/29/2017

**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 # 1**

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

This is a core item

**OBSERVATION:** Sushi is missing labeling information. Label packages of sushi with the type of fish.

**CORRECTIVE ACTION(S):** Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information.

Correct By: 01-Apr-2016

**CODE CITATION:** 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

**Comments**

[Menu review and risk assessment conducted.](#)  
[Provide a copy of the Letter of Guarantee, by 12/15/15.](#)

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



**Aron Newberry**  
**(608) 785-9730**