



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHINA INN	Facility Type Restaurant
Facility ID # ASTS-9D2Q3Y	Facility Telephone # 608 783-2315
Facility Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650	
Licensee Name LIU CHINA INN CORP	Licensee Address 9348 STATE RD 16 STE 110 ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 12/19/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40.5, 41, 36, 39, 40
Walk in cooler	40
Freezer	10, 10
Pepsi cooler - hallway	43.5

Food Temperatures	
Description	Temperature (Fahrenheit)
HH - chicken nuggets	109
HH - chicken wings	111
HH - rice	155
HH - broccoli and chicken	140
HH - buffet items nearest kitchen	<135
Cold hold - buffet items	37, 39, 40

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish Sanitizer Bucket	Chemical Chemical		50 >200	Chlorine Chlorine		

Certified Manager		
Name SENG Q CHENG	Certificate # CJEY-9MAQZX	Certificate Expiration 4/30/2019

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
<p>Total # 10</p> <p>Risk/Intervention - 13 - Food separated and protected</p> <p>This is a priority item</p> <p>REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat egg rolls stored beneath raw fish, raw chicken in prep cooler on cook line. Cooler was rotated to put egg rolls above raw products.</p>

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. Correct By: 19-Dec-2016

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 priority item

REPEAT OBSERVATION: Chicken was stored above shrimp in walk in cooler.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 19-Dec-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, [P] or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and

(c) Preparing each type of FOOD at different times or in separate areas; [P]

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Raw, frozen chicken observed thawing in stagnant water. Cold, running water was turned on to continue thawing process.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 19-Dec-2016

CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature

This is a priority item

OBSERVATION: Food in hot hold on buffet on middle line (chicken nuggets, chicken wings) hot held at 109°F.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 19-Dec-2016

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).

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: PHF (milk) in Pepsi cooler is cold held at 43.5°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 19-Dec-2016

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).

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority foundation item

REPEAT OBSERVATION: Prepared egg rolls, prepared rangoons, cut vegetables, cut chicken coolers is missing date mark.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 19-Dec-2016

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD

PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled “Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled ”Keep Refrigerated” as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 19-Dec-2016

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: The chlorine sanitizer in buckets is not being used according to EPA registered label use instructions and is at >200 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 19-Dec-2016

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature mg/L
pH 10 or less °C (°F) pH 8 or less °C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer’s use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be attached to washing machine during inspection and is unavailable for proper handwashing. Hand sink was disconnected from washing machine to allow for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 19-Dec-2016

CODE CITATION: 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEEs use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

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

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at any handwashing sink for hand drying. Paper towels were placed at all handwash sinks.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 19-Dec-2016

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments

1. [Menu review and risk assessment conducted.](#)
2. [Discussed employee illness policy.](#)

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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 12/27/2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHINA INN	Facility Type Restaurant
Facility ID # ASTS-9D2Q3Y	Facility Telephone # 608 783-2315
Facility Address 9348 STATE RD 16 STE 110 ONALASKA, WI 54650	
Licensee Name LIU CHINA INN CORP	Licensee Address 9348 STATE RD 16 STE 110 ONALASKA, WI 54650

Inspection Information		
Inspection Type Follow Up	Inspection Date December 27, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	
Walk in cooler	
Freezer	
Pepsi cooler - hallway	38.5

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish Sanitizer Bucket	Chemical Chemical		150	Chlorine		

Certified Manager		
Name SENG Q CHENG	Certificate # CJEY-9MAQZX	Certificate Expiration 4/30/2019

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 # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 6

4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 19-Dec-2016

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

3-501.16 (A) (1) - PHF/TCS, HOT HOLDING

This is a priority item

OBSERVATION: Food in hot hold on buffet on middle line (chicken nuggets, chicken wings) hot held at 109F.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 19-Dec-2016

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).

4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The chlorine sanitizer in buckets is not being used according to EPA registered label use instructions and is at >200 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 19-Dec-2016

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

3-302.11 (A) (2) - PACKAGED AND UNPACKAGED FOOD - NESTING OR RAW ANIMAL FOODS STORED TOGETHER

This is a priority item

OBSERVATION: Chicken was stored above shrimp in walk in cooler.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 19-Dec-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, [P] or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and

(c) Preparing each type of FOOD at different times or in separate areas; [P]

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority foundation item

OBSERVATION: Prepared egg rolls, prepared rangoons, cut vegetables, cut chicken coolers is missing date mark.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 19-Dec-2016

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

(1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;

(2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;

(3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;

(4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;

(5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;

(6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and

(7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and

(8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: PHF (milk) in Pepsi cooler is cold held at 43.5°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 19-Dec-2016

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).

Comments

1. Facility uses TPHC for dry hot-held items (onion rings, chicken nuggets, garlic bread, etc) on 2nd hot bar near kitchen.
2. All violations corrected from routine inspection.

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



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