



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name CHINA MAX	Facility Type Restaurant
Facility ID # ASTS-8TQSZN	Facility Telephone # 608 781-3965
Facility Address 3800 STATE RD 16 FC-7 LA CROSSE, WI 54601	
Licensee Name CM REAL ESTATE GROUP LLC	Licensee Address 3800 STATE RD 16 FC-7 LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date August 01, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer	20
Refrigeration	36, 40, 38

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - orange chicken	135
Hot hold - pork	125
Hot hold - fried rice	160
Hot hold - white rice	150
Hot hold - fried rice on serving line	140
Chicken - cook	185

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink Sanitizer Bucket	Chemical Chemical		50 50	Chlorine Chlorine		

Certified Manager		

Name
RONG HUI CHEN

Certificate #
KBRN-9E9LPY

Certificate Expiration
10/07/2018

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 # 7

Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Drinking cups without cover was observed in food preparation area. Cover was placed over cups.

CORRECTIVE ACTION(S): Provide approved beverage container in food preparation area.

CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat cream cheese, condiments stored under raw chicken in walk in cooler. Items were moved to top shelf.

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:

01-Aug-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.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken is being improperly thawed by sitting in water at ambient room temperature. Food was placed in cooler to finish thawing.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly thaw foods. Correct By: 01-Aug-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: Pork in hot hold at 130F.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 01-Aug-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).

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The ice machine is not cleaned on a frequent basis. Small accumulation of mold noted on top dispensing edge near hinges.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 05-Aug-2016

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Food contact surfaces of utensils, pots, pans, knives not sanitized after cleaning. Facility had 3 compartment sink set-up as wash, sanitize (50ppm), rinse. Corrected to wash, rinse, sanitize (50ppm) on site.

CORRECTIVE ACTION(S): Clean and sanitize all utensils and equipment before contact with food. Correct By: 01-Aug-2016

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

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

This is a core item

OBSERVATION: Cardboard noted covering shelves, on countertops in kitchen.

CORRECTIVE ACTION(S): Remove cardboard. All materials shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 01-Aug-2016

CODE CITATION: 6-101.11 (A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.
(B) In a TEMPORARY FOOD ESTABLISHMENT:
(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and
(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

Comments

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

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



Nicole Frankfourth
(608) 785-9731



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Inspection Information		
Inspection Type Follow Up	Inspection Date August 11, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Stand up freezer	
Refrigeration	

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - chicken	135.0
Hot hold - orange chicken	140

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink Sanitizer Bucket	Chemical Chemical					

Certified Manager		
Name RONG HUI CHEN	Certificate # KBRN-9E9LPY	Certificate Expiration 10/07/2018

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be

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Observed Violations
Total # 0

Corrected Hazards
The following hazard(s) have been corrected since the last inspection.
Total # 3
3-501.16 (A) (1) - PHF/TCS, HOT HOLDING This is a priority item OBSERVATION: Pork in hot hold at 130F. CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 01-Aug-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).
4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY This is a core item OBSERVATION: The ice machine is not cleaned on a frequent basis. Small accumulation of mold noted on top dispensing edge near hinges. CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 05-Aug-2016 CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
6-101.11 (A) - SURFACE CHARACTERISTICS - INDOOR AREAS This is a core item OBSERVATION: Cardboard noted covering shelves, on countertops in kitchen. CORRECTIVE ACTION(S): Remove cardboard. All materials shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 01-Aug-2016 CODE CITATION: 6-101.11 (A) Except as specified in ¶¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods. (B) In a TEMPORARY FOOD ESTABLISHMENT:

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Comments

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