



Retail Food Establishment Inspection Report

| <b>Establishment Information</b>  |   |
|---|---|
| Facility Name<br><b>CHINA STAR</b>  | Facility Type<br><b>Restaurant</b>  |
| Facility ID #<br><b>ASTS-A8GPEC</b>                                       | Facility Telephone #<br><b>608 788-3088</b>                                   |
| Facility Address<br><b>4202 MORMON COULEE RD<br/>LA CROSSE , WI 54601</b> |   |
| Licensee Name<br><b>CHINA STAR 777 INC</b>                                | Licensee Address<br><b>4202 MORMON COULEE RD<br/>LA CROSSE , WI<br/>54601</b> |

| <b>Inspection Information</b>     |                                      |                  |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>06/29/2016</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Prep top cooler               | 37                       |
| Reach in cooler               | 38                       |
| Deep freeze                   | -10                      |
| Reach in cooler               | 20,21                    |

| <b>Food Temperatures</b>      |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| chicken cold hold             | 42.5                     |
| shrimp cold hold              | 38                       |
| soup hot hold                 | 165                      |
| Fried rice hot hold           | 117                      |
| Fried rice re-heat            | 165                      |
| cut green peppers cold hold   | 43                       |
| sweet and sour chicken cooked | 200                      |
| fried rice cooked             | 172                      |

| <b>Warewashing Info</b> |                     |              |     |                |                |             |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 compartment sink      |                     |              | 200 | Chlorine       |                |             |
| wiping bucket           |                     |              | 50  | Chlorine`      |                |             |

**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.

| <b>Observed Violations</b>   |
|--|
| <p><b>Total # 8</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b><br/>This is a core item<br/><b>OBSERVATION:</b> There is no Wisconsin Certified Food Manager for this establishment.<br/><b>CORRECTIVE ACTION(S):</b> Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 3 months. Correct By: 01-Oct-2016<br/><b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one</p> |

MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 18 - Proper cooling time and temperature**

This is a priority item

**OBSERVATION:** Fried chicken on front line is not cooling properly and is at 62°F after 4 hours.

**CORRECTIVE ACTION(S):** Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 29-Jun-2016

**CODE CITATION:** 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

(1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]

(2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]

(C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]

(D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

**Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Vegetables are being held at room temperature on cook line.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F or implement a pre-approved Time as a Public Health Control Plan. Correct By: 29-Jun-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: (CORRECTED DURING INSPECTION):** Non-food contact surfaces of reach in freezer are soiled with debris.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

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

This is a priority item

**OBSERVATION:** Bustubs and sheet trays are not sanitized after cleaning.

**CORRECTIVE ACTION(S):** Clean and sanitize all utensils and equipment before contact with food. Correct

By: 29-Jun-2016

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

**Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**OBSERVATION:** Air gap on prep sink is in disrepair.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 14-Jul-2016

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

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

This is a priority foundation item

**OBSERVATION:** Handwashing sink in kitchen is not conveniently located for easy access to food employees.

**CORRECTIVE ACTION(S):** Relocate handwashing sink to facilitate handwashing by food employees. Correct By: 14-Jul-2016

**CODE CITATION:** 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [Pf]

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Damaged #10 cans is being held for return is stored above or adjacent to other food items intended for use.

**CORRECTIVE ACTION(S):** Store all distressed food items in designated areas which are separate from other foods. Correct By: 29-Jun-2016

**CODE CITATION:** 6-404.11 Products that are held by the PERMIT/LICENSE HOLDER for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [Pf]

**Comments**

Menu review and risk assessment conducted.

Storage in dry goods area needs to be made smooth, durable and easily cleanable by 7/7/16 since it is new construction.

Discussed possible cooling procedures, and a possibility to add the fried chicken onto a Time as a Public Health Control Plan.

Owner has received the Serve-safe certified food manager certification, Aron Newberry will assist in applying for the state certified food manager.

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, 07/07/2016

Person in Charge



hua lin

Sanitarian



Aron Newberry  
(608) 785-9730



Retail Food Establishment Inspection Report

| <b>Establishment Information</b>  |   |
|---|---|
| Facility Name<br><b>CHINA STAR</b>  | Facility Type<br><b>Restaurant</b>  |
| Facility ID #<br><b>ASTS-A8GPEC</b>                                       | Facility Telephone #<br><b>608 788-3088</b>                                   |
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| Licensee Name<br><b>CHINA STAR 777 INC</b>                                | Licensee Address<br><b>4202 MORMON COULEE RD<br/>LA CROSSE , WI<br/>54601</b> |

| <b>Inspection Information</b>       |                                      |                  |
|-------------------------------------|--------------------------------------|------------------|
| Inspection Type<br><b>Follow Up</b> | Inspection Date<br><b>07/06/2016</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Prep top cooler               |                          |
| Reach in cooler               |                          |
| Deep freeze                   |                          |
| Reach in cooler               |                          |

| <b>Warewashing Info</b>          |                     |              |     |                |                |             |
|----------------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name                     | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 compartment sink wiping bucket |                     |              |     |                |                |             |

**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 - 1A - Certified food manager: duties**

This is a core item

**REPEAT OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment.

**CORRECTIVE ACTION(S):** Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 3 months. Correct By: 01-Oct-2016

**CODE CITATION:** 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 22 - Time as a public health control: procedures and record**

This is a priority foundation item

**OBSERVATION:** No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Raw broccoli is being held at room temperature and is not on a pre-approved TPHC plan.

**CORRECTIVE ACTION(S):** Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. TPHC plan was created and approved onsite. Correct By: 06-Jul-2016

**CODE CITATION:** 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

**Corrected Hazards**

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

**Total # 5**

**3-501.14 - COOLING**

This is a priority item

**OBSERVATION:** Fried chicken on front line is not cooling properly and is at 62°F after 4 hours.

**CORRECTIVE ACTION(S):** Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 29-Jun-2016

**CODE CITATION:** 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if

(1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]

(2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]

(C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]

(D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

**5-202.13 - PLUMBING - BACKFLOW PREVENTION - AIR GAP**

This is a priority item

**OBSERVATION:** Air gap on prep sink is in disrepair.

**CORRECTIVE ACTION(S):** Provide an air gap on water supply side to protect water supply. Correct By: 14-Jul-2016

**CODE CITATION:** 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

**5-204.11 - HANDWASHING FACILITIES - LOCATION AND PLACEMENT**

This is a priority foundation item

**OBSERVATION:** Handwashing sink in kitchen is not conveniently located for easy access to food employees.

**CORRECTIVE ACTION(S):** Relocate handwashing sink to facilitate handwashing by food employees. Correct By: 14-Jul-2016

**CODE CITATION:** 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [Pf]

**4-702.11 - FOOD CONTACT SURFACES - SANITIZED BEFORE USE AFTER CLEANING**

This is a priority item

**OBSERVATION:** Bustubs and sheet trays are not sanitized after cleaning.

**CORRECTIVE ACTION(S):** Clean and sanitize all utensils and equipment before contact with food. Correct By: 29-Jun-2016

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

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

This is a priority item

**OBSERVATION:** Vegetables are being held at room temperature on cook line.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F or implement a pre-approved Time as a Public Health Control Plan. Correct By: 29-Jun-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**

Manager agrees that all cooked fried chicken will be cooled under refrigeration or will be discarded. Time as a Public Health Control Plan was created and approved onsite. In the event that the plan is not being followed the food will be discarded and the manager will develop a Risk Control Plan. Seal between the prep sink, new hand wash sink and the wall. Will ensure that new dry storage areas are free of any cracks and crevices that food might get trapped in by utilizing a sealant. Durability of shelving will be reassessed during each inspection. WI Certified food manager application has been submitted and management will post the certificate at the restaurant.

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, 07/13/2016

Person in Charge



Hua Lin

Sanitarian



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