



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name DIM SUM TEA SHOP | Facility Type Restaurant |
| Facility ID # ASTS-8XTQGH | Facility Telephone # 608 738-1221 |
| Facility Address 221 PEARL ST LA CROSSE, WI 54601 | |
| Licensee Name DIM SUM TEA SHOP | Licensee Address 221 PEARL ST LA CROSSE, WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------|------------------|
| Inspection Type Routine | Inspection Date 06/17/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| reach-in cooler | 36 |
| chest freezers | -1, -3 |
| reach-in cooler (dorm type) | 46 |

| Food Temperatures | |
|----------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| milk (dorm-type reach-in cooler) | 44 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|---------------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 compartment sink | chemical | - | 200 | bleach | sodium hypochlorite | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| YUEHUA ZHANG | KBRN-A26LDA | 8/28/2020 |

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

This is a priority item

OBSERVATION: Sweet and sour sauce marked "Keep Refrigerated" on counter is held at 71°F and milk in the dorm-type cooler is held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Refrigerate products marked "Keep Refrigerated." Correct By: 17-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 unrefrigerated

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 item

OBSERVATION: Deli meats, tapioca, etc. are not provided with a date mark in the reach-in freezer.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 17-Jun-2016

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: The dorm-type refrigerator is not ANSI certified or approved by the department and is not maintaining 41°F or less.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service and replaced with National Sanitation Foundation (or equivalent) approved equipment. Correct By: 24-Jun-2016

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: The reach-in cooler has accumulated ice build up.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. Defrost the cooler at regular intervals. Correct By: 24-Jun-2016

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Comments

[Re-inspection after 1 week. Contact Sam \(785-9732\) with questions. Risk assessment and menu review conducted at 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.

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/17/2016

Person in Charge



Xiaoli Deeng

Sanitarian



Samuel Welch
(608) 785-9732



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| Licensee Name DIM SUM TEA SHOP | Licensee Address 221 PEARL ST LA CROSSE, WI 54601 |

| Inspection Information | | |
|-------------------------------|-------------------------------|------------------|
| Inspection Type Follow Up | Inspection Date 06/24/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| reach-in cooler | |
| chest freezers | |
| reach-in cooler (dorm type) | |

| Food Temperatures | |
|-----------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| milk (tall reach-in cooler) | 36 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 compartment sink | chemical | | | | | |

| Certified Manager | | |
|--------------------------|---------------|------------------------|
| Name | Certificate # | Certificate Expiration |
| YUEHUA ZHANG | KBRN-A26LDA | 8/28/2020 |

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 - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a core item

OBSERVATION: The dorm-type refrigerator is not ANSI certified or approved by the department and is not maintaining 41°F or less.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service and replaced with National Sanitation Foundation (or equivalent) approved equipment. Correct By: 29-Jul-2016

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Corrected Hazards

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

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

This is a priority item

OBSERVATION: Sweet and sour sauce marked "Keep Refrigerated" on counter is held at 71°F and milk in the dorm-type cooler is held at 44°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Refrigerate products marked "Keep Refrigerated." Correct By: 17-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

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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).

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

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CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 17-Jun-2016

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

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(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

4-501.11 (A) - EQUIPMENT AND UTENSILS - GOOD REPAIR

This is a core item

OBSERVATION: The reach-in cooler has accumulated ice build up.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. Defrost the cooler at regular intervals. Correct By: 24-Jun-2016

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Comments

Contact Sam (785-9732) with questions.

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



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Sanitarian



Samuel Welch
(608) 785-9732