



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name GOLDEN CHINA CAFE	Facility Type Restaurant
Facility ID # ASTS-9A4K63	Facility Telephone # 718 772-3722
Facility Address STATE/CITY HWY 16 WEST SALEM , WI 54669	
Licensee Name XIN MIN LU	Licensee Address 920 W HWY 16 STE D WEST SALEM , WI 54669

Inspection Information		
Inspection Type Routine	Inspection Date January 26, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	32
reach-in freezer	4
reach-in coolers	38, 39
chest freezer	-22
prep cooler	39, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
soups (hold)	173, 168, 175
swet & sour sauce (hold)	169
chicken (hold)	166

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink sanitizing bucket	chemical chemical	- -	200 100	bleach bleach	sodium hypochlorite sodium hypochlorite	

Certified Manager		
Name XIN MIN LU	Certificate # DROS-8Y728C	Certificate Expiration 06/10/2017

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 # 2

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: Sweet and sour chicken in the walk-in and reach-in coolers is not provided with a date mark for when pulled for thawing.

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. Mark products with the date pulled from freezing to document the 6 remaining days for use before discard. Correct By: 26-Jan-2017

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]

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: (CORRECTED DURING INSPECTION): Spray bottle of surface cleaner not labeled with contents.

CORRECTIVE ACTION(S): Label all working containers (spray bottles) with contents. Correct By: 26-Jan-2017

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

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, 02/03/2017

Person in Charge



Xin Min Lu

Sanitarian



Samuel Welch
(608) 785-9732



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Facility Address STATE/CITY HWY 16 WEST SALEM , WI 54669	
Licensee Name XIN MIN LU	Licensee Address 920 W HWY 16 STE D WEST SALEM , WI 54669

Inspection Information		
Inspection Type Follow Up	Inspection Date February 3, 2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
reach-in freezer	
reach-in coolers	
chest freezer	
prep cooler	

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

Certified Manager		
Name XIN MIN LU	Certificate # DROS-8Y728C	Certificate Expiration 06/10/2017

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 # 0

Corrected Hazards

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

Total # 1

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Sweet and sour chicken in the walk-in and reach-in coolers is not provided with a date mark for when pulled for thawing.

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. Mark products with the date pulled from freezing to document the 6 remaining days for use before discard. Correct By: 26-Jan-2017

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]
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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]

Comments

All items corrected from last inspection. 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



Xin Min Lu

Sanitarian



Samuel Welch
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