



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name GREAT WALL | Facility Type Restaurant |
| Facility ID # BHEP-8AUR9V | Facility Telephone # 608 784-5777 |
| Facility Address 322 MAIN ST LA CROSSE, WI 54601 | |
| Licensee Name FA SHU LU AND QUI YING CHEN | Licensee Address 322 MAIN ST LA CROSSE, WI 54601-3215 |

| Inspection Information | | |
|-------------------------------|--------------------------------------|------------------|
| Inspection Type Routine | Inspection Date December 05, 2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep-top reach in | 38 |
| Walk in cooler | 39 |
| Freezer | 8 |
| Back SU cooler | 46 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| HH - egg drop soup | 170 |
| HH - white rice | 150 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 comp sink | Chemical | | 0 | Chlorine | | |
| Wiping bucket 1 | Chemical | | 200 | Chlorine | | |

| Certified Manager | | |
|--------------------------|------------------------------|--------------------------------------|
| Name LU YONG | Certificate # DOGD-8XQ9SW | Certificate Expiration 11/13/2017 |

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 |
|---|
| <p>Total # 11</p> <p>Risk/Intervention - 06 - Hands cleaned and properly washed This is a priority item OBSERVATION: Employee observed not washing hands after touching face, arms, apron; after touching raw meats. CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 05-Dec-2016 CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P] (B) After using the toilet room; [P] (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P] (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P] (E) After handling soiled EQUIPMENT or UTENSILS; [P] (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P] (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P] (H) Before putting on gloves for working with FOOD; [P] and (I) After engaging in other activities that contaminate the hands. [P]</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: There are ready-to-eat tofu stored under 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. 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.</p> <p>Risk/Intervention - 13 - Food separated and protected This is a priority item OBSERVATION: Raw beef is stored above raw shrimp in walk in cooler, raw chicken is stored above raw pork in walk in cool. 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. 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]</p> |

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Raw, cut vegetables in the walkin cooler were observed to be uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 05-Dec-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Single-use gloves are not discarded between activities. Gloves are reused.

CORRECTIVE ACTION(S): Single-use gloves shall be discarded between tasks such as working with ready-to-eat foods or raw animal foods, when they become damaged or soiled or when interruptions occur in the operation. Correct By: 05-Dec-2016

CODE CITATION: 3-304.15 (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [P]

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

This is a core item

OBSERVATION: Cooked chicken is subject to contamination from reuse of raw chicken boxes .

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 05-Dec-2016

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority item

OBSERVATION: Cooked chicken (General Tso's) in stand up cooler (back of dining area) is cold held at 45.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 05-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

OBSERVATION: (CORRECTED DURING INSPECTION): Cooked general tsos chicken is cold held at 55. Chicken was made 12/4. Chicken was discarded.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 05-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: Cooked chicken items (cooked 12/3) are not date marked.

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: 05-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 - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): The knife sharpener (wooden handle) is not cleaned on a frequent basis. Discard wood base of knife sharpener.

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

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

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

This is a core item

OBSERVATION: Hood vents are in need of cleaning. Buildup of grease noted on vents.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 14-Dec-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.
3. Followup inspection 12/12

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, December 12, 2016

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name GREAT WALL | Facility Type Restaurant |
| Facility ID # BHEP-8AUR9V | Facility Telephone # 608 784-5777 |
| Facility Address 322 MAIN ST LA CROSSE, WI 54601 | |
| Licensee Name FA SHU LU AND QUI YING CHEN | Licensee Address 322 MAIN ST LA CROSSE, WI 54601-3215 |

| Inspection Information | | |
|-------------------------------|--------------------------------------|------------------|
| Inspection Type Follow Up | Inspection Date December 12, 2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep-top reach in | |
| Walk in cooler | |
| Freezer | |
| Back SU cooler | 38, 39 |

| Warewashing Info | | | | | | |
|-----------------------------------|----------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| 3 comp sink Wiping bucket 1 | Chemical Chemical | | 50 | Chlorine | | |

| Certified Manager | | |
|--------------------------|------------------------------|--------------------------------------|
| Name LU YONG | Certificate # DOGD-8XQ9SW | Certificate Expiration 11/13/2017 |

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 # 9

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

This is a priority item

OBSERVATION: Raw beef is stored above raw shrimp in walk in cooler, raw chicken is stored above raw pork in walk in cool.

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.

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]

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

OBSERVATION: Raw, cut vegetables in the walk in cooler were observed to be uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 05-Dec-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Cooked chicken is subject to contamination from reuse of raw chicken boxes.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 05-Dec-2016

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority item

OBSERVATION: Cooked chicken (General Tso's) in stand up cooler (back of dining area) is cold held at 45.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 05-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).

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

This is a priority foundation item

OBSERVATION: Cooked chicken items (cooked 12/3) are not date marked.

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: 05-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.

2-301.14 - WHEN TO WASH

This is a priority item

OBSERVATION: Employee observed not washing hands after touching face, arms, apron; after touching raw meats.

CORRECTIVE ACTION(S): Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 05-Dec-2016

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

3-302.11 (A) (1) - PACKAGED AND UNPACKAGED FOOD - RAW OVER RTE-FOODS

This is a priority item

OBSERVATION: There are ready-to-eat tofu stored under

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.

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.

3-304.15 (A) - GLOVES, USE LIMITATION - SINGLE-USE GLOVES

This is a priority item

OBSERVATION: Single-use gloves are not discarded between activities. Gloves are reused.

CORRECTIVE ACTION(S): Single-use gloves shall be discarded between tasks such as working with ready-to-eat foods or raw animal foods, when they become damaged or soiled or when interruptions occur in the operation. Correct By: 05-Dec-2016

CODE CITATION: 3-304.15 (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [P]

6-101.11 (A) - SURFACE CHARACTERISTICS - INDOOR AREAS

This is a core item

OBSERVATION: Hood vents are in need of cleaning. Buildup of grease noted on vents.

CORRECTIVE ACTION(S): Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent. Correct By: 14-Dec-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

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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