

LA CROSSE COUNTY HEALTH
DEPARTMENT
Environmental Health Division
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
Bureau of Environmental and Occupational
Health
s. 97.30, s. 254.61, Subchapter VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name HMONG MUTUAL ASSISTANCE ASSOCIATION	Facility Type Restaurant
Facility ID # BHEP-8CRNDM	Facility Telephone # 608 781-5744
Facility Address 1815 WARD AVE LA CROSSE, WI 54601	
Licensee Name HMONG MUTUAL ASSISTANCE ASSOCIATION	Licensee Address 1815 WARD AVE LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 15, 2012	Total Time Spent

Equipment Temperatures			
Description	Temperature (Fahrenheit)		
meat room	62°F		

Food Temperatures			
Description	Temperature (Fahrenheit)		
raw pork	74°F		

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4C sink					

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 # 8</p> <p>Risk/Intervention - 08 - Adequate handwashing facilities supplied & accessible OBSERVATION: No handwashing signage is provided at employee handwash sink. Center hs and meat room hs. CORRECTIVE ACTION(S): Provide a sign or poster at each employee handwash sink that reminds</p>

food employees to wash their hands.

CODE CITATION: 6-301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handsinks used by food employees and shall be clearly visible to food employees.

Risk/Intervention - 09 - Food obtained from approved source

OBSERVATION: Food is obtained from an unapproved source, [explain].

CORRECTIVE ACTION(S): Discard foods from unapproved source.

CODE CITATION: 30291.11(A). Food shall be obtained from sources that comply with all laws relating to food and food labeling.

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

OBSERVATION: All equipment not being sanitized. wood surfaces not cleanable.

CORRECTIVE ACTION(S): After cleaning, sanitize equipment and utensils.

CODE CITATION: 4-701.10. Equipment food-contact surfaces and utensils shall be sanitized.

Risk/Intervention - 1B - Person in Charge (PIC) is knowledgeable: duties and responsibilities

OBSERVATION: The Person in Charge (PIC) is not performing the following duties: Separation of inspected and uninspected meats, maintaining refrigeration at proper temperature, ensuring warewashing and sanitizing is done properly, maintaining surfaces that are smooth durable and easily cleanable.

CORRECTIVE ACTION(S): The person in charge shall ensure or provide training so that employees are see below.

CODE CITATION: 2-103.11. The person in charge shall ensure that:

- (A) Food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111;
- (B) Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
- (C) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this Code;
- (D) Food employees are effectively cleaning their hands, by routinely monitoring the food employees' handwashing;
- (E) Food employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, free of visible adulteration, and accurately presented, by routinely monitoring the food employees' observations and periodically evaluating foods upon their receipt;
- (F) Food employees are properly cooking potentially hazardous food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the food employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11(B);
- (G) Food employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours, through daily oversight of the food employees' routine monitoring of food temperatures during cooling;
- (H) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under § 3-603.11 that the food is not cooked sufficiently to ensure its safety;
- (I) Food employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;
- (J) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under § 3-304.16;
- (K) Except when otherwise approved as specified in ¶ 3-301.11(D), food employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli

tissue, spatulas, tongs, single-use gloves, or dispensing equipment; and
(L) Food employees are properly trained in food safety as it relates to their assigned duties; and
(M) The regulatory authority is notified of any fire, flood, electrical power outage or similar emergency circumstances by which food may become contaminated or, as a result of the emergency occurrence, it is unlikely that the food establishment can hold potentially hazardous food at temperatures required under this Code

Risk/Intervention - 20 - Proper cold holding temperatures

OBSERVATION: Foods in meat room (eggs milk, rte bratsweiners and milk being cold held at 62°F. Raw pork uninspected at 74 degrees F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F

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 in ¶¶ (B) and (C), potentially hazardous food shall be maintained:

(1) At 57.2°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
(2) At 5°C (41°F) or less.

(B) Shell 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.

(C) Potentially hazardous foods may be held out of cold holding temperature control from 41°F up to 70°F for up to 6 hours if the following procedures are followed:

(1) For food that is held without cold holding temperature control, written procedures shall be maintained in the food establishment for monitoring the warmest portion of the food or an ambient temperature to ensure that temperature does not exceed 70°F during the 6 hour holding period;

(2) The food shall be marked or otherwise identified to indicate the time that is 6 hours past the point in time when the food is removed from cold holding temperature control;

(3) The food shall be cooked and served, served if ready-to-eat, or discarded, within 6 hours from the point in time when the food is removed from cold holding temperature control;

(4) The food in unmarked containers or packages or marked to exceed a 6 hour limit shall be discarded; and

(5) Approved written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:

(a) Subparagraphs (C)(1)-(5) of this section, and

(b) § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

(6) This provision may not be used as a public health control for raw eggs in a food establishment that serves highly susceptible populations.

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

OBSERVATION: Herbicide stored in kitchen.

CORRECTIVE ACTION(S): Discard chemical containers after use store outside of food service area.

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

OBSERVATION: Spray bottle does not bear a manufacturer's label.

CORRECTIVE ACTION(S): Provide labels for poisonous or toxic materials used the food establishment.

CODE CITATION: 7-101.11. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

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

OBSERVATION: Food is subject to potential contamination by unfinished wood tables and wood chopping blocks.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

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 - 3-306.

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



Ka Ying Vang

Sanitarian



Doug Schaefer
(608) 785-9679