



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HMONG GOLDEN EGGROLL	Facility Type Restaurant
Facility ID # ASTS-9WNNDF	Facility Telephone # 608
Facility Address 901 STATE ST LA CROSSE, WI 54601	
Licensee Name CHONGOHER LEE	Licensee Address 901 STATE ST STE 110 LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 08/03/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40.5, 39
Freezer	21, -2, 14, 20, 5
Prep cooler near wok	49

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - white rice	165
Hot hold - fried rice	150
hot hold- sticky rice	170

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink Wiping bucket	chemical chemical		300 NSU	Quaternary ammonium		

Certified Manager		
Name CHONGCHER LEE	Certificate # DOGD-9KNA95	Certificate Expiration 8/2/2019

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 # 6</p> <p>Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use</p> <p>This is a core item</p> <p>OBSERVATION: Drinking cup without cover was observed in food preparation area.</p> <p>CORRECTIVE ACTION(S): Provide approved beverage container in food preparation area. Correct By: 03-Aug-2016</p> <p>CODE CITATION: 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:</p> <p>(1) The EMPLOYEE'S hands;</p> <p>(2) The container; and</p>

(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: There are ready-to-eat cactus fruit stored under shell eggs in walk in cooler.

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. Correct By: 03-Aug-2016

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.

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Raw sausage are stored above shrimp in walk in cooler.

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. Correct By: 03-Aug-2016

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]

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Wiping cloth used for wiping counters stored on top of cutting boards around kitchen.

CORRECTIVE ACTION(S): Cloths used for wiping counters shall be stored in a sanitizing solution. Correct By: 03-Aug-2016

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:

(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Food items in prep cooler near wok are cold held at 49°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 03-Aug-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 - 08 - Adequate handwashing facilities supplied and accessible

This is a priority foundation item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at handwashing sink near 3 compartment sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 03-Aug-2016

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments

1. [Menu review and risk assessment conducted.](#)

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, 08/10/2016

Person in Charge



Sanitarian



Nicole Frankfourth
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