



Foodservice Establishment Inspection Report

| <b>Establishment Information</b>                              |   |
|---|---|
| Facility Name<br><b>HMONG GROCERY STORE</b>                   | Facility Type<br><b>Not Engaged in Food Processing</b>                |
| Facility ID #<br><b>ASTS-9VCNGH</b>                           | Facility Telephone #<br><b>608</b>                                    |
| Facility Address<br><b>1506 COLE CT<br/>HOLMEN , WI 54636</b> |   |
| Licensee Name<br><b>VANG, KA YING</b>                         | Licensee Address<br><b>303 SHELLY LN<br/>LA CROSSE , WI<br/>54603</b> |

| <b>Inspection Information</b>     |                                      |                  |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type<br><b>Routine</b> | Inspection Date<br><b>05/18/2016</b> | Total Time Spent |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Refrigeration                 | <b>41, 41, 40</b>        |

**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.

| <b>Observed Violations</b>  |
|---|
| <p><b>Total # 5</b></p> <p><b>Risk/Intervention - 13 - Food separated and protected</b><br/>This is a priority item<br/><b>OBSERVATION:</b> There are ready-to-eat bread and produce stored under raw sausage in cooler.<br/><b>CORRECTIVE ACTION(S):</b> 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: 18-May-2016<br/><b>CODE CITATION:</b> 3-302.11 (A) FOOD shall be protected from cross contamination by:<br/>(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:<br/>(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<br/>(b) Cooked READY-TO-EAT FOOD; [P]<br/>(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><b>Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display</b><br/>This is a core item<br/><b>OBSERVATION:</b> Food is subject to potential contamination by packaging without NSF equipment.<br/><b>CORRECTIVE ACTION(S):</b> Change methods or procedures to protect foods from contamination. Correct By: 18-May-2016<br/><b>CODE CITATION:</b> 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.</p> <p><b>Good Retail Practices - 35 - Food properly labeled original container</b><br/>This is a core item<br/><b>OBSERVATION:</b> bread, pickled sherihihon, rice crispy etc are missing labeling information. Missing name, and business.<br/><b>CORRECTIVE ACTION(S):</b> Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 18-May-2016<br/><b>CODE CITATION:</b> 3-602.11 (B) Label information shall include:</p> |

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**OBSERVATION:** Handwashing sink not provided in packaging area.

**CORRECTIVE ACTION(S):** Discontinue packaging.

Install an approved handwashing sink. Correct By: 18-May-2016

**CODE CITATION:** 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

**Good Retail Practices - 54 - Adequate ventilation and lighting designated and used**

This is a core item

**OBSERVATION:** Lights located in packaging area are not shatter resistant.

**CORRECTIVE ACTION(S):** Provide shielded, coated, or otherwise shatter resistant light bulbs. Correct By: 18-May-2016

**CODE CITATION:** 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**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

**Doug Schaefer**  
**(608) 785-9679**