



Retail Food Establishment Inspection Report

| Establishment Information | |
|--|--|
| Facility Name HUNAN RESTAURANT | Facility Type Restaurant |
| Facility ID # ASTS-9HUQSZ | Facility Telephone # 608 784-7878 |
| Facility Address 322 S 4TH ST LA CROSSE , WI 54601 | |
| Licensee Name HUNAN RESTAURNT | Licensee Address 322 S 4TH ST LA CROSSE , WI 54601 |

| Inspection Information | | |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type Routine | Inspection Date 10/18/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler | 34 |
| reach-in cooler | 36 |
| prep cooler | 38 |
| bar bunkers | 43 |
| chest freezer | 6 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Spicy sour soup hot hold | 150 |
| rice hot hold | 163 |
| raw pork cold hold | 38 |
| fried rice re-heat | 166 |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|---------------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | chemical | | 100 | chlorine | | |
| wiping bucket | chemical | | 200 | chlorine | | |
| 4 compartment bar sink | chemical | | 200 | Quaternary ammonium | | |

| Certified Manager | | |
|--------------------------------|-------------------------------------|---|
| Name CHENG JIN HUANG | Certificate # KBRN-9JFNQ9 | Certificate Expiration 03/19/2019 |

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 # 9</p> <p>Risk/Intervention - 13 - Food separated and protected</p> <p>This is a priority item</p> <p>OBSERVATION: There are ready-to-eat noodles stored under raw chicken in the walk in cooler.</p> <p>CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food</p> |

and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 18-Oct-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.

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

This is a core item

OBSERVATION: All products in reach in freezer is subject to potential contamination by being stored out of the original package and underneath raw chicken that is also out of its original packaging..

CORRECTIVE ACTION(S): Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 18-Oct-2016

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

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

This is a core item

OBSERVATION: Food prep area is subject to potential contamination by fly glue trap on the ceiling in the kitchen. chaffing fluid is also being stored above a food prep area.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 18-Oct-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.

Good Retail Practices - 33 - Approved thawing methods used

This is a core item

OBSERVATION: Raw chicken and pork is being improperly slacked.

CORRECTIVE ACTION(S): Adjust procedures or methods to properly slack food products before preparation. Correct By: 18-Oct-2016

CODE CITATION: 3-501.12 Frozen POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is SLACKED to moderate the temperature shall be held:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) At any temperature if the FOOD remains frozen.

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a core item

OBSERVATION: Fried rice in walk in cooler is not in a container that facilitates heat transfer or is tightly wrapped or covered.

CORRECTIVE ACTION(S): Provide containers that facilitate heat transfer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 18-Oct-2016

CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and

(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Wood is being used for a bar garnish cutting board and is uncleanable.

CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless otherwise approved for use. Correct By: 18-Oct-2016

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(1) Untreated wood containers; or

(2) Treated wood containers if the containers are treated with a preservative that meets the requirements

specified in 21 CFR 178.3800 — Preservatives for wood.

Good Retail Practices - 48 - Hot and cold water available adequate pressure

This is a priority foundation item

OBSERVATION: Hot water located at bar, kitchen, and restroom is not under pressure.

CORRECTIVE ACTION(S): Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility. Correct By: 21-Oct-2016

CODE CITATION: 5-103.12 Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12 (A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11 (B) or in response to a temporary interruption of a water supply need not be under pressure. [Pf]

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

This is a priority foundation item

OBSERVATION: No hot water at handwashing sink in the kitchen, bar, or restrooms. Cold water is available.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 21-Oct-2016

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

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

This is a priority foundation item

OBSERVATION: Soap not available at food employee handwashing sink.

CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Correct By: 18-Oct-2016

CODE CITATION: 6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Pf]

Comments

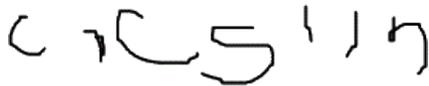
[Menu review and risk assessment conducted.](#)

[Bar hand wash sink sprays water up in the air and is in need of repair.](#)

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, 10/31/2016

Person in Charge



cheng jin huang

Sanitarian



Aron Newberry
(608) 785-9730



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|--|--|
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| Facility Address 322 S 4TH ST LA CROSSE , WI 54601 | |
| Licensee Name HUNAN RESTAURNT | Licensee Address 322 S 4TH ST LA CROSSE , WI 54601 |

| Inspection Information | | |
|-------------------------------------|--------------------------------------|------------------|
| Inspection Type Follow Up | Inspection Date 11/08/2016 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walk-in cooler | |
| reach-in cooler | |
| prep cooler | |
| bar bunkers | |
| chest freezer | |

| Warewashing Info | | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|-------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type | Temperature |
| dish machine | chemical | | | | | |
| wiping bucket | chemical | | | | | |
| 4 compartment | chemical | | | | | |
| bar sink | | | | | | |

| Certified Manager | | |
|--------------------------------|-------------------------------------|---|
| Name CHENG JIN HUANG | Certificate # KBRN-9JFNQ9 | Certificate Expiration 03/19/2019 |

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 # 1</p> <p>Good Retail Practices - 33 - Approved thawing methods used</p> <p>This is a core item</p> <p>REPEAT OBSERVATION: Raw chicken and pork is being improperly slacked.</p> <p>CORRECTIVE ACTION(S): Adjust procedures or methods to properly slack food products before preparation.</p> <p>Correct By: 18-Oct-2016</p> <p>CODE CITATION: 3-501.12 Frozen POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is SLACKED to moderate the temperature shall be held:</p> <p>(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or</p> <p>(B) At any temperature if the FOOD remains frozen.</p> |

Corrected Hazards

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

Total # 6

3-305.14 - FOOD CONTAMINATION - FOOD PREPARATION

This is a core item

OBSERVATION: All products in reach in freezer is subject to potential contamination by being stored out of the original package and underneath raw chicken that is also out of its original packaging..

CORRECTIVE ACTION(S): Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 18-Oct-2016

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food prep area is subject to potntial contamination by fly glue trap on the ceiling in the kitchen. chaffing fluid is also being stored above a food prep area.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 18-Oct-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.

3-501.15 (B) - PROPER COOLING METHODS - IN EQUIPMENT

This is a core item

OBSERVATION: Fried rice in walk in cooler is not in a container that facilitates heat transfer or is tightly wrapped or covered.

CORRECTIVE ACTION(S): Provide containers that facilitate heat transer, such as metal pans, and loosely cover food items during the cooling process so that heat is allowed to escape. Correct By: 18-Oct-2016

CODE CITATION: 3-501.15 (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

4-101.17 - EQUIPMENT AND UTENSILS - WOOD, USE LIMITATION

This is a core item

OBSERVATION: Wood is being used for a bar garnish cutting board and is uncleanable.

CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless oterwise approved for use. Correct By: 18-Oct-2016

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(1) Untreated wood containers; or

(2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 — Preservatives for wood.

5-202.12 (A) - HANDWASHING SINKS, INSTALLATION - WATER TEMPERATURE

This is a priority foundation item

OBSERVATION: No hot water at handwashing sink in the kitchen, bar, or restrooms. Cold water is available.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F. Correct By: 21-Oct-2016

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet. [Pf]

5-103.12 - HOT AND COLD WATER AVAILABLE - PRESSURE

This is a priority foundation item

OBSERVATION: Hot water located at bar, kitchen, and restroom is not under pressure.

CORRECTIVE ACTION(S): Provide water under pressure to all fixtures, equipment, and nonfood equipment in the facility. Correct By: 21-Oct-2016

CODE CITATION: 5-103.12 Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under ¶¶ 5-104.12

(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT as specified in ¶ 10-104.11 (B) or in response to a temporary interruption of a water supply need not be under pressure. [Pf]

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

Chengjin Huang
chengjin huang

Sanitarian


Aron Newberry
(608) 785-9730