



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LITTLE CHINA	Facility Type Restaurant
Facility ID # BSAW-882GNR	Facility Telephone # 608 526-9797
Facility Address 515 AMY DR STE 3 HOLMEN , WI 54636	
Licensee Name GUOSONG LU & XINXI LU	Licensee Address 515 AMY DR STE 3 HOLMEN , WI 54636

Inspection Information		
Inspection Type Routine	Inspection Date 12/20/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 40, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
broccoli on counter	65
rice on counter	53
"Water"	83

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical		nsu		chlorine	

Certified Manager		
Name XINXI LU	Certificate # DOGD-9XZ9CE	Certificate Expiration 9/7/2020

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 # 3

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Bulk food is subject to potential contamination by duct tape.

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 to 3-306.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Food items on counters are cold held at 65, 53 and 83°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 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 - 26 - Toxic substances properly identified, stored and used

This is a priority foundation item

OBSERVATION: Fresh scent bleach is not approved for use in food areas.

CORRECTIVE ACTION(S): Remove unapproved toxic chemicals from premise. Obtain plain bleach for sanitizing. Correct By: 20-Dec-2016

CODE CITATION: 7-202.11 (A) Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. [Pf]

(B) Paragraph (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale.

Comments

[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.

Person in Charge



xinxilu

Sanitarian



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name LITTLE CHINA	Facility Type Restaurant
Facility ID # BSAW-882GNR	Facility Telephone # 608 526-9797
Facility Address 515 AMY DR STE 3 HOLMEN , WI 54636	
Licensee Name GUOSONG LU & XINXI LU	Licensee Address 515 AMY DR STE 3 HOLMEN , WI 54636

Inspection Information		
Inspection Type Follow Up	Inspection Date 01/03/2017	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical					

Certified Manager		
Name XINXI LU	Certificate # DOGD-9XZ9CE	Certificate Expiration 9/7/2020

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
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>7-202.11 - TOXIC SUBSTANCES - RESTRICTION - PRESENCE AND USE</p> <p>This is a priority foundation item</p> <p>OBSERVATION: Fresh scent bleach is not approved for use in food areas.</p> <p>CORRECTIVE ACTION(S): Remove unapproved toxic chemicals from premise. Obtain plain bleach for sanitizing. Correct By: 20-Dec-2016</p> <p>CODE CITATION: 7-202.11 (A) Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. [Pf]</p> <p>(B) Paragraph (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale.</p>

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



Xinxilu

Sanitarian



Doug Schaefer
(608) 785-9679