



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name M & K CONCESSIONS 13M	Facility Type Mobile Restaurant
Facility ID # ASTS-8PRSPG	Facility Telephone # 608 782-3392
Facility Address 909 WEST AVE S LA CROSSE , WI 54601-4745	
Licensee Name VUE, MAI KHOU L	Licensee Address 909 W AVE ST LA CROSSE , WI 54601-4745

Inspection Information		
Inspection Type Routine	Inspection Date 07/11/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	34
chest freezer	-3

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical	-	NSU	chlorine bleach	sodium hypochlorite	

Certified Manager		
Name YING VUE	Certificate # DOGD-93JAZC	Certificate Expiration 03/30/2018

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>Risk/Intervention - 21 - Proper date marking and disposition</p> <p>This is a priority item</p> <p>OBSERVATION: Cooked rice, cooked chicken, cut onions, etc. are not provided with a date mark.</p> <p>CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 11-Jul-2016</p> <p>CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:</p> <p>(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]</p> <p>(2) Is in a container or PACKAGE that does not bear a date or day; P or</p> <p>(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]</p>

Comments

Re-inspection at Interstate Fair this week. Contact Sam (785-9732) with questions or when corrected. Risk assessment and menu review conducted at inspection.

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, 07/13/2016

Person in Charge



Mai Vue

Sanitarian



Samuel Welch
(608) 785-9732



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Licensee Name VUE, MAI KHOU L	Licensee Address 909 W AVE ST LA CROSSE , WI 54601-4745

Inspection Information		
Inspection Type Follow Up	Inspection Date 07/13/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in cooler	
chest freezer	

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

Certified Manager		
Name YING VUE	Certificate # DOGD-93JAZC	Certificate Expiration 03/30/2018

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

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

Total # 1

3-501.18 (A) - DATE MARKING - DISPOSITION

This is a priority item

OBSERVATION: Cooked rice, cooked chicken, cut onions, etc. are not provided with a date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked. Correct By: 11-Jul-2016

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; P or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Comments

All items corrected from routine inspection. Contact Sam (785-9732) with questions.

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



Mai Vue

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