



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name MOKA	Facility Type Restaurant
Facility ID # ASTS-8YNRS9	Facility Telephone # 608 788-6658
Facility Address 125 N WEST AVE LA CROSSE, WI 54601	
Licensee Name JOAN CARL LLC	Licensee Address 513 MAIN ST STE C LA CROSSE, WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date August 03, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	23
Milk cooler beneath therms	40.5
Prep cooler - right side	50
Retail cooler	42
Front milk cooler	43
Back refrig (x2)	42.5, 41.5

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical		50	Chlorine		
Sanitizer	Chemical		50, 50	Chlorine		
Bucket (x2)						

<b>Certified Manager</b>		
Name BROOKE E EGLINTON	Certificate # CJEY-9NLJ35	Certificate Expiration 8/22/2018

**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.

<b>Observed Violations</b>
<b>Total # 4</b>

### **Good Retail Practices - 38 - Personal cleanliness**

This is a core item

**OBSERVATION:** Employee noted working in food preparation/cooking area without a hair restraint.

**CORRECTIVE ACTION(S):** Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 03-Aug-2016

**CODE CITATION:** 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION:** Food items in under counter prep cooler are cold held at 50°F. Items in cooler behind register are cold held at 49. Food items in milk cooler are cold held at 44F.

**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 - 14 - Food-contact surfaces: cleaned and sanitized**

This is a priority item

**OBSERVATION:** Thermometers used with potentially hazardous food (temperature controlled for safety) not cleaned after 4-hours.

**CORRECTIVE ACTION(S):** Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 03-Aug-2016

**CODE CITATION:** 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

### **Good Retail Practices - 49 - Plumbing installed proper backflow devices**

This is a priority item

**REPEAT OBSERVATION:** Plumbing system not provided with an air gap or backflow prevention at mop sink.

**CORRECTIVE ACTION(S):** Provide air gap or backflow prevention device. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 17-Aug-2016

**CODE CITATION:** 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid,

liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by:

(A) Providing an air gap as specified under § 5-202.13; [P] or

(B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. [P]

Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

### **Comments**

1. Menu review and risk assessment conducted. License will be changed to DATCP
2. Discussed employee illness policy

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, August 10, 2016

Person in Charge

Sanitarian

**Nicole Frankfourth**  
**(608) 785-9731**



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Inspection Type Follow Up	Inspection Date August 11, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Freezer	
Milk cooler beneath therms	
Prep cooler - right side	40
Retail cooler	
Front milk cooler	41
Back refrig (x2)	
Window cooler	48

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 comp sink	Chemical					
Sanitizer	Chemical					
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**Comments**

1. [Register cooler still above 41. Reinspection will occur 8/17](#)

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



**Nicole Frankfourth**  
**(608) 785-9731**