

LA CROSSE COUNTY
HEALTH DEPARTMENT
Environmental Health Division
F-45002A (Rev. 09/08)



STATE OF WISCONSIN
Bureau of Environmental and
Occupational Health
s. 97.30, s. 254.61, Subchapter
VII, Wis. Stats.

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name MOKA	Facility Type Very Small Non Potentially Hazardous
Facility ID # ASTS-8S6LLW	Facility Telephone # 608 787-5252
Facility Address 1814 WARD AVE LA CROSSE, WI 54601	
Licensee Name JOAN CARL LLC	Licensee Address 513 MAIN ST STE C LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date November 05, 2013	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
chest freezer	-9
milk cooler	33
under counter coolers	40, 39, 39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		100	chlorine bleach	sodium hypochlorite

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 # 4

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

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be full of clean utensils during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 05-Nov-2013

Risk/Intervention - 21 - Proper date marking and disposition

OBSERVATION: Gallon jugs of milk in under counter coolers are not properly date marked.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 05-Nov-2013

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

(B) Except as specified in ¶¶ (D) to (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and; [Pf]

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; [Pf] and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. [Pf]

(C) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient. [Pf]

(D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

(1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;

(3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or

(4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

(E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a CONSUMER'S request.

(F) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:

- (1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110— Current good manufacturing practice in manufacturing, packing, or holding human food;
- (2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 — Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;
- (3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR — 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack and pasteurized process cheese;
- (4) Cultured dairy products as defined in 21 CFR 131 — Milk and cream, such as yogurt, sour cream, and buttermilk;
- (5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 — Acidified foods;
- (6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers, and which retain the original CASING on the product; and
- (7) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 — Labeling, marking devices, and containers; and
- (8) Paragraph (B) of this section does not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in s.ATCP 70.19, Labeling and Sale of Smoked Fish.(G) Paragraphs (A) and (B) do not apply to cheese curds.

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

OBSERVATION: The single service items are stored on the floor in the garage.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 05-Nov-2013

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: A filled rinse compartment with clean, clear water is not provided in the manual warewashing operation.

CORRECTIVE ACTION(S): Set up the 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 05-Nov-2013

Comments

[Re-inspection after 1 week. 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.

A re-inspection to assess your correction of these violations will be conducted on, or about, November 12, 2013

Person in Charge



Chris Munson

Sanitarian



**Sam Welch
(608) 785-9732**

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Inspection Information		
Inspection Type Follow Up	Inspection Date November 13, 2013	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
chest freezer	
milk cooler	
under counter coolers	

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

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

Corrected Hazards

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

Total # 3

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: The single service items are stored on the floor in the garage.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 05-Nov-2013

3-501.17 - RTE/PHF-TCS PROPER DATE MARKING

This is a priority item

OBSERVATION: Gallon jugs of milk in under counter coolers are not properly date marked.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat potentially hazardous foods (time/temperature control for safety food), if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7-days. Correct By: 05-Nov-2013

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4-301.12 (A) - WAREWASHING - SINK COMPARTMENT REQUIREMENTS - NUMBER

This is a priority foundation item

OBSERVATION: A filled rinse compartment with clean, clear water is not provided in the manual warewashing operation.

CORRECTIVE ACTION(S): Set up the 3 compartment sink for manually washing, rinsing, and sanitizing equipment and utensils. Correct By: 05-Nov-2013

Comments

All items corrected. The garage is orderly and looks good. Contact Sam (785-9732 sawelch@lacrossecounty.org) 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



Chris Munson

Sanitarian



Sam Welch
(608) 785-9732