



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name NEW TASTE OF INDIA	Facility Type Restaurant
Facility ID # ASTS-9K6MHK	Facility Telephone # 608 782-8133
Facility Address 1812 JACKSON ST LA CROSSE , WI 54601	
Licensee Name KUMAR LLC	Licensee Address 1812 JACKSON ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 07/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	40
walk-in freezer	10
reach-in coolers	38,40
prep coolers	39,39
bar coolers	38, 39

Food Temperatures	
Description	Temperature (Fahrenheit)
cut tomatoes cold hold	41
cut onions cold hold	41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	chemical		50	chlorine		

Certified Manager		
Name MANJU RATAN SAH	Certificate # KBRN-9RTSZ3	Certificate Expiration 7/28/2019

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

Total # 4

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready-to-eat food stored under raw shell eggs in the walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

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

This is a priority foundation item

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 25-Jul-2016

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a core item

OBSERVATION: Ice machine lid is not maintained in good repair.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. Correct By: 18-Jul-2017

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Good Retail Practices - 51 - Toilet facilities: properly constructed, supplied and cleaned

This is a core item

OBSERVATION: No waste receptacles provided in women's restroom.

CORRECTIVE ACTION(S): Provide waste receptacles in each stall in women's restroom. Correct By: 25-Jul-2016

CODE CITATION: 8-201.15 (A) EASILY CLEANABLE receptacles shall be provided for waste materials.(B) Toilet rooms used by women shall be provided with a waste receptacle as specified in § 5-501.17.

Comments

Menu review and risk assessment conducted.
Discussed proper cooling procedures.
Will repair damaged flooring in the kitchen by 7/1/17.

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



Manju sah

Sanitarian



**Aron Newberry
(608) 785-9730**