



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name SUPER BUFFET	Facility Type Restaurant
Facility ID # HSAT-7QX532	Facility Telephone # 608 782-8889
Facility Address 206 COPELAND AVE LA CROSSE, WI 54603	
Licensee Name SUPER BUFFET INC	Licensee Address 206 COPELAND LA CROSSE, WI 54603

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date September 21, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in 1	
Walk in 2	
Prep top reach in coolers - right side	43
Walk in freezer	0
Cooler near Sushi station	
Sushi cooler	
Ice Cream cooler	
Freezer in kitchen	
Stand up cooler in kitchen	
chest freezer in kitchen	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish Sanitizer bucket 3 compartment sink	Chemical Chemical Chemical					

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration

**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 # 2**

#### **Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature**

This is a priority item

**REPEAT OBSERVATION:** Various food items in hot self-service buffet bar are held below 135. See temperatures for items.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 14-Sep-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).

#### **Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The metal shelves in walk in cooler are not cleaned on a frequent basis. Accumulation of mold, food debris, and dirt noted on all shelves.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 23-Sep-2016

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

### **Corrected Hazards**

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

**Total # 16**

#### **3-301.11 (B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT WITH RTE-FOODS**

This is a priority item

**OBSERVATION:** Employee observed handling ready to eat mushrooms with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 14-Sep-2016

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

### 3-501.13 - THAWING

This is a core item

**OBSERVATION:** Chicken pieces are being improperly thawed by being placed in non-running water at ambient temperature.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 14-Sep-2016

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

### 3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

**OBSERVATION:** Food items in right side prep cooler near woks are cold held at 49°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 14-Sep-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).

### 4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

**OBSERVATION:** Prep tables, cutting boards are visibly soiled. Utensils used for chopping, cooking foods are soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 14-Sep-2016

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

### 6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

**OBSERVATION:** Handles of prep coolers, walk in coolers, stand up coolers, freezers are encrusted with food pieces and particles.

Floors beneath prep tables noted with large accumulation of food beneath them.

Shelves in walk in cooler noted with accumulation of mold, dirt, grease.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 21-Sep-2016

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

### **3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING**

This is a core item

**OBSERVATION:** Raw meats in the walk in cooler, raw vegetables were observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

### **3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION**

This is a core item

**OBSERVATION:** Food items in back freezer are subject to potential contamination by condensate covering entire freezer. Food items are 100% covered by ice.

**CORRECTIVE ACTION(S):** Remove and discard items with condensate on packaging, defrost freezer.

Call service company if freezer is not in working order. Correct By: 21-Sep-2016

**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.

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

This is a priority foundation item

**OBSERVATION:** No food items in facility are date marked. PIC stated various food items were made within 2 days.

**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: 14-Sep-2016

**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 SAFETYFOOD) 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.

### 6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink in kitchen, in dishwashing area, in employee restroom, at sushi station for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 14-Sep-2016

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

#### **6-303.11 - INTENSITY - LIGHTING**

This is a core item

**OBSERVATION:** The light intensity in the back storage is less than 10 foot candles.

**CORRECTIVE ACTION(S):** Replace light bulbs to provide the correct lighting intensity in all work and storage areas. Correct By: 20-Sep-2016

**CODE CITATION:** 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;

(2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

#### **6-501.111 (B) - CONTROLLING PESTS - INSPECTING PREMISE**

This is a core item

**OBSERVATION:** Evidence of mice in back storage area. Mouse feces found.

**CORRECTIVE ACTION(S):** Routinely inspect facilities for insects and rodents. Discard open food packages, remove feces. Correct By: 14-Sep-2016

**CODE CITATION:** 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (B) Routinely inspecting the PREMISES for evidence of pests;

#### **4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

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: 21-Sep-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]

#### **4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** The ice machine is not cleaned on a frequent basis. Ice machine noted with slime/mold on top of plastic tray.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 16-Sep-2016

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

#### **4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

**OBSERVATION:** The chlorine is not being used according to EPA registered label use instructions and is at >200 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 14-Sep-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

### 3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

**OBSERVATION:** [Food items in stand up cooler are cold held at 45°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).

### 4-203.11 - THERMOMETERS - FOOD - ACCURACY

This is a priority foundation item

**OBSERVATION:** Thermometer used in food establishment is not accurate below 130F. No thermometer is present for cold food items.

**CORRECTIVE ACTION(S):** Obtain accurate food thermometer for 0-100F. Correct By: 14-Sep-2016

**CODE CITATION:** 4-203.11 (A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1°C in the intended range of

use. [Pf]  
(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to  $\pm 2^{\circ}\text{F}$  in the intended range of use. [Pf]

**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



Sanitarian



Nicole Frankfourth  
(608) 785-9731



## Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name SUPER BUFFET	Facility Type Restaurant
Facility ID # HSAT-7QX532	Facility Telephone # 608 782-8889
Facility Address 206 COPELAND AVE LA CROSSE, WI 54603	
Licensee Name SUPER BUFFET INC	Licensee Address 206 COPELAND LA CROSSE, WI 54603

<b>Inspection Information</b>		
Inspection Type Follow Up	Inspection Date September 21, 2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in 1	
Walk in 2	
Prep top reach in coolers - right side	43
Walk in freezer	0
Cooler near Sushi station	
Sushi cooler	
Ice Cream cooler	
Freezer in kitchen	
Stand up cooler in kitchen	
chest freezer in kitchen	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish Sanitizer bucket 3 compartment sink	Chemical Chemical Chemical					

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration

**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 # 2**

#### **Risk/Intervention - 19 - Potentially Hazardous Food Time/Temperature**

This is a priority item

**REPEAT OBSERVATION:** Various food items in hot self-service buffet bar are held below 135. See temperatures for items.

**CORRECTIVE ACTION(S):** Maintain hot potentially hazardous foods at or above 135°F. Correct By: 14-Sep-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).

#### **Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** The metal shelves in walk in cooler are not cleaned on a frequent basis. Accumulation of mold, food debris, and dirt noted on all shelves.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 23-Sep-2016

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

### **Corrected Hazards**

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

**Total # 16**

#### **3-301.11 (B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT WITH RTE-FOODS**

This is a priority item

**OBSERVATION:** Employee observed handling ready to eat mushrooms with bare hands.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 14-Sep-2016

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

### 3-501.13 - THAWING

This is a core item

**OBSERVATION:** Chicken pieces are being improperly thawed by being placed in non-running water at ambient temperature.

**CORRECTIVE ACTION(S):** Adjust procedures or methods to properly thaw foods. Correct By: 14-Sep-2016

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

### 3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

**OBSERVATION:** Food items in right side prep cooler near woks are cold held at 49°F.

**CORRECTIVE ACTION(S):** Maintain cold potentially hazardous foods at or below 41°F Correct By: 14-Sep-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).

### 4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

**OBSERVATION:** Prep tables, cutting boards are visibly soiled. Utensils used for chopping, cooking foods are soiled.

**CORRECTIVE ACTION(S):** Maintain food contact surfaces in a clean condition. Correct By: 14-Sep-2016

**CODE CITATION:** 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

### 6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

**OBSERVATION:** Handles of prep coolers, walk in coolers, stand up coolers, freezers are encrusted with food pieces and particles.

Floors beneath prep tables noted with large accumulation of food beneath them.

Shelves in walk in cooler noted with accumulation of mold, dirt, grease.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean.

Correct By: 21-Sep-2016

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

### **3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING**

This is a core item

**OBSERVATION:** Raw meats in the walk in cooler, raw vegetables were observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

### **3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION**

This is a core item

**OBSERVATION:** Food items in back freezer are subject to potential contamination by condensate covering entire freezer. Food items are 100% covered by ice.

**CORRECTIVE ACTION(S):** Remove and discard items with condensate on packaging, defrost freezer.

Call service company if freezer is not in working order. Correct By: 21-Sep-2016

**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.

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

This is a priority foundation item

**OBSERVATION:** No food items in facility are date marked. PIC stated various food items were made within 2 days.

**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: 14-Sep-2016

**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.

### 6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

**OBSERVATION:** No single-use toweling or other hand drying device available at handwashing sink in kitchen, in dishwashing area, in employee restroom, at sushi station for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 14-Sep-2016

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

#### **6-303.11 - INTENSITY - LIGHTING**

This is a core item

**OBSERVATION:** The light intensity in the back storage is less than 10 foot candles.

**CORRECTIVE ACTION(S):** Replace light bulbs to provide the correct lighting intensity in all work and storage areas. Correct By: 20-Sep-2016

**CODE CITATION:** 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;

(2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

#### **6-501.111 (B) - CONTROLLING PESTS - INSPECTING PREMISE**

This is a core item

**OBSERVATION:** Evidence of mice in back storage area. Mouse feces found.

**CORRECTIVE ACTION(S):** Routinely inspect facilities for insects and rodents. Discard open food packages, remove feces. Correct By: 14-Sep-2016

**CODE CITATION:** 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (B) Routinely inspecting the PREMISES for evidence of pests;

#### **4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES**

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: 21-Sep-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]

#### **4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY**

This is a core item

**OBSERVATION:** The ice machine is not cleaned on a frequent basis. Ice machine noted with slime/mold on top of plastic tray.

**CORRECTIVE ACTION(S):** Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 16-Sep-2016

**CODE CITATION:** 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

#### **4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS**

This is a priority item

**OBSERVATION:** The chlorine is not being used according to EPA registered label use instructions and is at >200 PPM.

**CORRECTIVE ACTION(S):** Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 14-Sep-2016

**CODE CITATION:** 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

### 3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

**OBSERVATION:** [Food items in stand up cooler are cold held at 45°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).

### 4-203.11 - THERMOMETERS - FOOD - ACCURACY

This is a priority foundation item

**OBSERVATION:** Thermometer used in food establishment is not accurate below 130F. No thermometer is present for cold food items.

**CORRECTIVE ACTION(S):** Obtain accurate food thermometer for 0-100F. Correct By: 14-Sep-2016

**CODE CITATION:** 4-203.11 (A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1°C in the intended range of

use. [Pf]  
(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to  $\pm 2^{\circ}\text{F}$  in the intended range of use. [Pf]

**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



Sanitarian



Nicole Frankfourth  
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