



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUSHI PIRATE	Facility Type Restaurant
Facility ID # ASTS-8TVK6E	Facility Telephone # 608 785-2288
Facility Address 200 MAIN ST LA CROSSE, WI 54601	
Licensee Name SUSHI PIRATE	Licensee Address 200 MAIN ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date November 05, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 41, 37, 35, 41, 42, 39
Freezer	5.5, 12
Prep cooler - kitchen	46

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - soup	178
Hot hold - miso soup	150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low Temp Dish	chemical		0, 0	Chlorine	
3C	chemical		300	Quaternary	
Sanitizer bucket	Chemical		200	ammonium	
kitchen	Chemical		150, 150	Quaternary	
Sanitizer bucket				ammonium	
front				Chlorine	

Certified Manager		
Name YINGMIN LIN	Certificate # KBRN-8UAMU6	Certificate Expiration 03/05/2017

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 # 3		
Risk/Intervention - 20 - Proper cold holding temperatures		
This is a priority item		
OBSERVATION: Food items in kitchen prep cooler are cold held at 44-47°F.		
CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 05-Nov-2015		
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 - 46 - Warewashing facilities: installed, maintained, & used: test strips		
This is a priority foundation item		
OBSERVATION: A quaternary ammonium 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: 19-Nov-2015		
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. [P]		
Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized		
This is a priority item		
OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at 0 PPM. Ran dishwasher 2x.		
CORRECTIVE ACTION(S): Repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 05-Nov-2015		
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]		

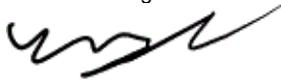
(C) A quaternary ammonium compound solution shall: [P]
(1) Have a minimum temperature of 24°C (75°F), [P]
(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
(3) Be used only in water with 500 mg/L hardness or 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]

Comments

1. Menu review and risk assessment conducted.
2. Discussed garlic-in-oil mixture on prep line.
3. Facility uses Time as Control for rice. Facility holds rice 3 hours and discards extra. Time dated on top of rice cooker.
4. Reviewed parasite destruction letters from suppliers. Simon provided a copy to place in file.

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, 2015

Person in Charge



Sanitarian



Nicole Frankfourth
(608) 785-9731



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUSHI PIRATE	Facility Type Restaurant
Facility ID # ASTS-8TVK6E	Facility Telephone # 608 785-2288
Facility Address 200 MAIN ST LA CROSSE, WI 54601	
Licensee Name SUSHI PIRATE	Licensee Address 200 MAIN ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date November 16, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration Freezer Prep cooler - kitchen	47

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low Temp Dish 3C Sanitizer bucket kitchen Sanitizer bucket front	chemical chemical Chemical Chemical		100	Chlorine	

Certified Manager		
Name YINGMIN LIN	Certificate # KBRN-8UAMU6	Certificate Expiration 03/05/2017

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Food items in kitchen prep cooler are cold held at 44-47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 05-Nov-2015

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).

Corrected Hazards

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

Total # 2

4-302.14 - WAREWASHING - SANITIZING SOLUTION - TESTING DEVICES

This is a priority foundation item

OBSERVATION: A quaternary ammonium 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: 19-Nov-2015

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]

4-501.114 - 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 0 PPM. Ran dishwasher 2x.

CORRECTIVE ACTION(S): Repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 05-Nov-2015

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]

Comments

1. [Refrigerator still running at 46-47. Reinspection required](#)

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 23, 2015

Person in Charge

Sanitarian

sheng yang

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



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SUSHI PIRATE	Facility Type Restaurant
Facility ID # ASTS-8TVK6E	Facility Telephone # 608 785-2288
Facility Address 200 MAIN ST LA CROSSE, WI 54601	
Licensee Name SUSHI PIRATE	Licensee Address 200 MAIN ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Re-inspection	Inspection Date November 25, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	
Freezer	
Prep cooler - kitchen	39, 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low Temp Dish	chemical				
3C	chemical				
Sanitizer bucket	Chemical				
kitchen	Chemical				
Sanitizer bucket					
front					

Certified Manager		
Name YINGMIN LIN	Certificate # KBRN-8UAMU6	Certificate Expiration 03/05/2017

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 # 1

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Food items in kitchen prep cooler are cold held at 44-47°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 05-Nov-2015

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).

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