



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #10755	Facility Type Restaurant
Facility ID # ASTS-9L5SYK	Facility Telephone # 608
Facility Address 1540 S HOLMEN DR HOLMEN , WI 54636	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Routine	Inspection Date 08/01/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 38, 41

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	160, 149

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4C sink	chemical		400		QA	

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 # 5

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

This is a core item

OBSERVATION: Food-contact surfaces of fryers, hot holding etc have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 01-Aug-2016

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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

This is a priority foundation item

OBSERVATION: No single-use toweling in dispenser or other hand drying device available at handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

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]

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

This is a core item

OBSERVATION: No handwashing signage provided at hand sink handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 01-Aug-2016

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected

This is a core item

OBSERVATION: Evidence of live flies kitchen.

CORRECTIVE ACTION(S): Routinely inspect facilities for insects and rodents. Correct By: 01-Aug-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;

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: The kitchen is soild with oil and food reidue throughou.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 01-Aug-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.

Comments

No rest rooms on site. Remodel in progress.

Menu review and risk assessment conducted.

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



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #10755	Facility Type Restaurant
Facility ID # ASTS-9L5SYK	Facility Telephone # 608 526-2510
Facility Address 1540 S HOLMEN DR HOLMEN , WI 54636	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Follow Up	Inspection Date 08/11/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4C 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
Total # 0

Corrected Hazards

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

Total # 5

4-601.11 (B) - FOOD CONTACT SURFACES - ENCRUSTED ACCUMULATIONS

This is a core item

OBSERVATION: Food-contact surfaces of fryers, hot holding etc have encrusted soil accumulations.

CORRECTIVE ACTION(S): Clean and remove all encrusted grease deposits and encrusted soil accumulations from food contact surfaces of equipment. Correct By: 01-Aug-2016

CODE CITATION: 4-601.11 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

OBSERVATION: No single-use toweling in dispenser or other hand drying device available at handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

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]

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided at hand sink handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 01-Aug-2016

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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

This is a core item

OBSERVATION: Evidence of live flies kitchen.

CORRECTIVE ACTION(S): Routinely inspect facilities for insects and rodents. Correct By: 01-Aug-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;

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

OBSERVATION: The kitchen is soiled with oil and food residue throughout.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 01-Aug-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.

Comments

[Sandra Mellick is the CFM and mailed in to WI.](#)

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.

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