



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #2999	Facility Type Restaurant
Facility ID # ASTS-9L6LCT	Facility Telephone # 608
Facility Address 1124 W GEORGE ST LA CROSSE , WI 54603	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Routine	Inspection Date 08/17/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	41, 41, 42, 42

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4C sink	chemical		0/350		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
<p>Total # 7</p> <p>Risk/Intervention - 22 - Time as a public health control: procedures and record This is a priority foundation item</p> <p>OBSERVATION: No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Sandwich make table not refrigerated and no written policy for TPHC.</p> <p>CORRECTIVE ACTION(S): Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Correct By: 17-Aug-2016</p> <p>CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:</p> <p>(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]</p> <p>(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and</p> <p>(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]</p> <p>Risk/Intervention - 22 - Time as a public health control: procedures and record This is a priority foundation item</p> <p>OBSERVATION: Sliced tomatoes using time as a public health control for 4-hours is not properly marked or identified with a discard time.</p>

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 17-Aug-2016

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; [P]
- (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; [Pf]
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; [P] and
- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a priority foundation item

OBSERVATION: A QA 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: 17-Aug-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]

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The QA sanitizer is not being used according to EPA registered label use instructions and is at [0] 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.

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]

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

This is a core item

OBSERVATION: The fryers are not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 17-Aug-2016

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

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

This is a core item

OBSERVATION: The ceiling tiles are dirty and one is not in place over the fryer.

CORRECTIVE ACTION(S): Maintain all wall and ceiling light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments so they are easily cleanable.

Correct By: 17-Aug-2016

CODE CITATION: 6-201.17 (A) Except as specified in ¶ (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be EASILY CLEANABLE.

(B) In a CONSUMER area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Exhaust duct are soiled.

CORRECTIVE ACTION(S): Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 17-Aug-2016

CODE CITATION: 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

Comments

Jill Riles is Serve safe certified , needs WI CFM.

Follow-up inspection in one week.

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



Jill Riles

Sanitarian



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Follow Up	Inspection Date 08/29/2016	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		300		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 # 3

Risk/Intervention - 22 - Time as a public health control: procedures and record

This is a priority foundation item

REPEAT OBSERVATION: Sliced tomatoes using time as a public health control for 4-hours is not properly marked or identified with a discard time.

CORRECTIVE ACTION(S): Food items shall be marked or otherwise identified with a time that is 4-hours past the point in time when the food was removed from temperature control. Discard food item. Correct By: 17-Aug-2016

CODE CITATION: 3-501.19 (B) If time temperature control is used as the public health control up to a maximum of 4 hours:

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- (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. [P]

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

This is a priority foundation item

REPEAT OBSERVATION: A QA 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: 17-Aug-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 - 53 - Physical facilities installed, maintained and clean

This is a core item

REPEAT OBSERVATION: The ceiling tiles are dirty and one is not in place over the fryer. 8/30/16 Placed one in missing space.

CORRECTIVE ACTION(S): Maintain all wall and ceiling light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments so they are easily cleanable. Correct By: 17-Aug-2016

CODE CITATION: 6-201.17 (A) Except as specified in ¶ (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be EASILY CLEANABLE.

(B) In a CONSUMER area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.

Corrected Hazards

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

Total # 3**3-501.19 (A) - TIME AS A PUBLIC HEALTH CONTROL - PLAN APPROVAL AND PROPER METHODS**

This is a priority foundation item

OBSERVATION: No time as a public health control plan is available for review or processes were observed that indicates a food was not properly prepared before using time as a public health control. Sandwich make table not refrigerated and no written policy for TPHC.

CORRECTIVE ACTION(S): Food items out of temperature control shall be discarded and any food improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Correct By: 17-Aug-2016

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B) (1) to (4), (C) (1) to (5), or (D)(1) to (5) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

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

This is a core item

OBSERVATION: The fryers are not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 17-Aug-2016

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

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE AND DISCHARGE PROHIBITION

This is a core item

OBSERVATION: Exhaust duct are soiled.

CORRECTIVE ACTION(S): Clean ducts or replace filters. Air ducts and filters shall be cleaned as often as necessary to prevent contamination by dust, dirt and other materials. Correct By: 17-Aug-2016

CODE CITATION: 6-501.14 (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWFUL discharge.

Comments

[Reinspection will be done in the next week on the time marking of tomatoes.](#)

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