



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #4162	Facility Type Restaurant
Facility ID # ASTS-9L6LBH	Facility Telephone # 608
Facility Address 515 N 4TH ST LA CROSSE, WI 54601	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO, IL 60608

Inspection Information		
Inspection Type Routine	Inspection Date August 16, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40.0, 42, 39.5
Ice cream machine	34.5
Freezer	12.5, 21, -4, 4.0

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold	155, 166
Hot hold - chicken tenders/crisps	140/150
Hot hold - eggs	150
Hot hold - sausage	170, 165
Cold hold - ice cream	34

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 Comp Sink Wiping buckets	Chemical Chemical		300 300, 300	QUaternary ammonium Quaternary ammonium		

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 - 1A - Certified food manager: duties

This is a core item

OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment. Current CFM expired 4/2016

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 90 days. Correct By: 16-Nov-2016

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

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

This is a core item

OBSERVATION: Cup holders located in drive thru area are being held with duct tape and surfaces are not easily cleanable.

CORRECTIVE ACTION(S): Provide equipment that is designed and constructed to be easily cleanable and free from unnecessary ledges, projections and crevices. Correct By: 16-Aug-2016

CODE CITATION: 4-202.16 NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

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

This is a core item

OBSERVATION: The floor beneath fryers noted with grease accumulation/various food items on floor. Floor in back storage area noted with excess of food items, dirt, dust.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 23-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

1. [Menu review and risk assessment conducted.](#)
2. [Discussed employee illness policy and hand washing procedures.](#)
3. [Discussed thawing procedures.](#)

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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