



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name DUNKIN DONUTS - LOSEY BOULEVARD	Facility Type Restaurant
Facility ID # ASTS-A3WKDL	Facility Telephone # 608 881-9001
Facility Address 1422 LOSEY BLVD LA CROSSE , WI 54601	
Licensee Name TMART OPERATIONS LLC	Licensee Address PO BOX 120 WISCONSIN DELLS , WI 53965

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 11/18/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in freezer	0
Sandwich station drawers (2)	35,37
Sandwich station top (2)	35
Walk in cooler	33
Reach in coolers	42,40,36,33

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
egg cold hold	40
cream cold hold	38
egg sandwich re-heat	166

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink wiping buckets			300 200, 200	Quaternary ammonium Quaternary ammonium		

<b>Certified Manager</b>		
Name BRENNIA M VERTEIN SIDNEE JENSEN	Certificate # KBRN-9FUNWN CJEY-A6EP5U	Certificate Expiration 12/6/2018 12/16/2020

**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 - 06 - Hands cleaned and properly washed**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed not washing hands before or after taking out the trash.

**CORRECTIVE ACTION(S):** Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 18-Nov-2016

**CODE CITATION:** 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]
- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves for working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**REPEAT OBSERVATION:** The cases of food is stored on the floor in the walk in coolers and walk in freezer.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 18-Nov-2016

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a core item

**OBSERVATION:** The floor of the walk in cooler is soiled with debris.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 18-Nov-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**

[Menu review and risk assessment conducted.](#)  
[Certified food manager for this facility needs to be kept on file on location.](#)

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



**Sidnee Jensen**

Sanitarian



**Aron Newberry**  
**(608) 785-9730**