



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>KENTUCKY FRIED CHICKEN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-AEXM2W</b>	Facility Telephone # <b>608</b>
Facility Address <b>3415 FIESTA COURT LA CROSSE , WI 54601</b>	
Licensee Name <b>MITRA MIDWEST ACQUISTION LLC</b>	Licensee Address <b>18900 DALLAS PKWY STE 125 DALLAS , TX 75287</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>01/10/2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk in cooler	<b>37,37</b>
walk in freezer	<b>3</b>
reach in cooler	<b>38</b>
reach in freezer	<b>9</b>

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
popcorn chicken hot hold	<b>166</b>
cole slaw cold hold	<b>39</b>
corn hot hold	<b>145</b>

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
<b>4 compartment sink wiping buckets</b>			<b>300 300,300</b>	<b>Quaternary ammonium Quaternary ammonium</b>		

<b>Certified Manager</b>		
Name <b>KELLY S VERRALL</b>	Certificate # <b>KBRN-9YDKXE</b>	Certificate Expiration <b>3/15/2020</b>

**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 # 4**

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

This is a core item

**OBSERVATION:** Food is subject to potential contamination by overflowing exhaust hood drain, water appears to be leaking in from the roof.

**CORRECTIVE ACTION(S):** Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 23-Jan-2017

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

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

This is a priority item

**OBSERVATION:** Breeding pans used with potentially hazardous food (temperature controlled for safety), raw chicken, not cleaned after 4-hours.

**CORRECTIVE ACTION(S):** Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 10-Jan-2017

**CODE CITATION:** 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

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

This is a core item

**OBSERVATION:** The floor in the kitchen is not cleanable due to the deterioration of the grout.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 23-Jan-2017

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

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

This is a core item

**OBSERVATION:** The used grease storage area, and below the main chicken warmer cabinets is visibly soiled with food debris.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 10-Jan-2017

**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.

License is conditional based on the re-grouting of the kitchen floor as per the pre-inspection. Floor is scheduled to be re-grouted 01-20-2017.

Breading table is in need of repair. the catch pan will not stay in place as designed to.

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, 01/23/2017

Person in Charge



**Megan Arenz**

Sanitarian



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