



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MCDONALDS DRIVE IN #3744	Facility Type Restaurant
Facility ID # HSAT-7QXNBB	Facility Telephone # 608 788-6230
Facility Address 2810 LOSEY BLVD S LA CROSSE , WI 54601	
Licensee Name COURTESY CORP	Licensee Address 2700 NATIONAL DR STE 100 ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 06/10/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in freezer	15
reach-in coolers	38,38,35
reach-in freezers	22,20

Food Temperatures	
Description	Temperature (Fahrenheit)
Corn salsa cold hold	31
Tomato cold hold	40
Fried eggs hot hold	162
hamburger	177
fried chicken hot hold	170
fried eggs	179

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink wiping cloth buckets (4)	chemical chemical		400 150	Quaternary ammonium Chlorine		

Certified Manager		
Name	Certificate #	Certificate Expiration
PAMELA J LAWRENCE	DOGD-9HRMBE	6/4/2019
CORY E MARTIN	KBRN-9NCREA	8/25/2019
SAMUEL R LINDNER	KBRN-9P7GZ4	7/30/2019
CAITLIN A MILLER	KBRN-9P7HHF	8/21/2019
THERESA A FOLEY	DOGD-8JCAPK	9/20/2016
LEISHA A BRUEGGEMAN	DOGD-9PG9VF	12/15/2019
KASEY C BRUHA	KBRN-9Y7KST	5/20/2020
SUSAN K KAZEE	DOGD-94HAKH	4/20/2018
NATHAN AK HICKS	KBRN-A32GX7	7/15/2020
SAMUEL G OLSON	KBRN-A32GU2	7/28/2020

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
<p>Total # 1</p> <p>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</p> <p>This is a core item</p> <p>OBSERVATION: Handwashing sink's in the mens and womens restroom is not non-hand operated or is operating incorrectly. Push button hand wash handles are not operating correctly.</p> <p>CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 30-Jun-2016</p> <p>CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:</p> <p>(1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.</p> <p>(2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.</p>

Comments
<p>Menu review and risk assessment conducted.</p> <p>Management provided an updated list of items that are on the Time as a Public Health Control Plan.</p>

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

Robert j. Maney

Sanitarian

Aron Newberry
(608) 785-9730