



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name MCDONALDS # 17228	Facility Type Restaurant
Facility ID # HSAT-7QXFVE	Facility Telephone # 608 781-2588
Facility Address 3924 CIRCLE DR HOLMEN , WI 54636	
Licensee Name COURTESY II LLC	Licensee Address 2700 NATIONAL DR # 100 ONALASKA , WI 54650

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/06/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	40, 41, 42, 40, 36

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical		nsu		QA	

<b>Certified Manager</b>		
Name BRITNEY W TSCHIDA	Certificate # DROS-8VSRQS	Certificate Expiration 4/28/2017

**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 # 2**

**Risk/Intervention - 06 - Hands cleaned and properly washed**

This is a priority item

**OBSERVATION:** Employee observed not washing hands after handling money and before gloving for salad prep.

**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: 06-Jun-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]

**Risk/Intervention - 13 - Food separated and protected**

This is a core item

**OBSERVATION:** Cookies and pies in the walk in freezer were observed to be unwrapped or uncovered.

**CORRECTIVE ACTION(S):** All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 06-Jun-2016

**CODE CITATION:** 3-302.11 (4) Except as specified in ¶(B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

**Comments**

[Menu review and risk assessment conducted.](#)

[A few flies noted during the inspection.](#)

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**