



Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name WENDY'S OLD FASHIONED HAMBURGERS	Facility Type Restaurant
Facility ID # ASTS-9G7N48	Facility Telephone # 608 788-1084
Facility Address 4422 MORMON COULEE RD LA CROSSE , WI 54601	
Licensee Name BRIDGEMAN FOODS II INC	Licensee Address 9719 S FRANKLIN DR FRANKLIN , WI 53132

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/04/2016	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	33
walk-in freezer	0
reach-in freezer	10
reach-in coolers	38,43,39,41,33
prep cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cold hold cut tomatoes	41,39,41
cold hold lettuce	41
hot hold chili	167,144
cooked hamburger	178
cold hold raw hamburger	38

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink wiping buckets (3)	chemical chemical			Quaternary ammonium Quaternary ammonium		

<b>Certified Manager</b>		
Name KIMBERLI A SEILER	Certificate # DOGD-9DYBUN	Certificate Expiration 03/07/2017

**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 - 1A - Certified food manager: duties**

This is a core item

**OBSERVATION:** There is no State of Wisconsin food manager's certificate posted in the food establishment.

**CORRECTIVE ACTION(S):** Provide & post an original State of Wisconsin food manager's certificate. Correct By: 30-Jun-2016

**CODE CITATION:** 12-201.11(C) A FOOD ESTABLISHMENT shall post a certificate issued by the DEPARTMENT under this section in a conspicuous place on the premises of the FOOD ESTABLISHMENT.

**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 putting on headset .

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

**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]

**Comments**

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

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



**Kim Seiler**

Sanitarian



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