



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER FUSION COMPANY	Facility Type Restaurant
Facility ID # ASTS-9HUKUK	Facility Telephone # 608 781-4212
Facility Address 3800 STATE RD 16 FC-05 LA CROSSE , WI 54601	
Licensee Name BURGER FUSION COMPANY LLC	Licensee Address 3800 STATE RD 16 FC-05 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date June 18, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	34
walk-in freezer	-6
reach-in coolers	38, 34
drawer coolers	37-41
prep top cooler	37, 39
ice cream freezer	15
drawer cooler	45

Food Temperatures	
Description	Temperature (Fahrenheit)
sliced tomatoes (prep top)	38
coleslaw (prep top)	37
chicken patty (cook)	168
cheese sauce (hold)	138
sauteed onions (hold)	139
taco meat (drawer cooler)	45

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical	-	50	ProPower Low	sodium
3 compartment sink	chemical	-	NSU	Temp CHlorinated	hypochlorite
sanitizer dispenser	chemical	-	300	Sanitizer	QA
wiping bucket	chemical	-	200	Ultra San	QA
				ProPower	QA
				Quaternary	
				Sanitizer	
				ProPower	
				Quaternary	
				Sanitizer	

Certified Manager		
Name CHRISTOPHER A VITTO	Certificate # CJEY-ADQM8A	Certificate Expiration 2/24/2020

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 # 4

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

This is a core item

OBSERVATION: A bag of onions is stored on the floor next to the warewashing hand sink and boxes of food are on the floor in the walk-in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 18-Jun-2018

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.

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: The taco meat in the lower left drawer cooler (below steam table) is cold held at 45°F and the unit is holding 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. All food in the drawer was moved to the walk-in cooler until repaired. Correct By: 18-Jun-2018

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

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

This is a priority foundation item

OBSERVATION: The ice bucket is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 18-Jun-2018

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: The light bulb located in the walk-in freezer is not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Suggest replacing the glass jar cover over the bulb. Correct By: 25-Jun-2018

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

(1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and

(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Comments:

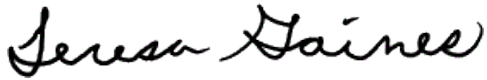
[Re-inspection after 1 week. Contact Sam \(785-9732\) when corrected or with questions. Risk assessment conducted at inspection.](#)

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.

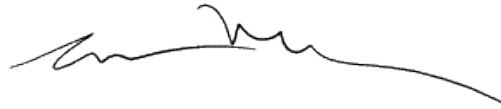
A re-inspection to assess your correction of these violations will be conducted on, or about, 06/25/2018

Person in Charge

Sanitarian



Teresa Gaines



Samuel Welch
(608) 785-9732



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Licensee Name BURGER FUSION COMPANY LLC	Licensee Address 3800 STATE RD 16 FC-05 LA CROSSE , WI 54601

Inspection Information		
Inspection Type Follow Up	Inspection Date June 25, 2018	Total Time Spent

Equipment Temperatures	
Description walk-in cooler walk-in freezer reach-in coolers drawer coolers prep top cooler ice cream freezer drawer cooler	Temperature (Fahrenheit) currently down for repair

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical				
3 compartment sink	chemical				
sanitizer dispenser	chemical				
wiping bucket	chemical				

Certified Manager		
Name CHRISTOPHER A VITTO	Certificate # CJEY-ADQM8A	Certificate Expiration 2/24/2020

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.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 4

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

OBSERVATION: A bag of onions is stored on the floor next to the warewashing hand sink and boxes of food are on the floor in the walk-in freezer.

CORRECTIVE ACTION(S): Store all food items 6 inches above the floor. Correct By: 18-Jun-2018

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.

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: The taco meat in the lower left drawer cooler (below steam table) is cold held at 45°F and the unit is holding 45°F.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. All food in the drawer was moved to the walk-in cooler until repaired. Correct By: 18-Jun-2018

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: The ice bucket is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 18-Jun-2018

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

6-202.11 - LIGHT BULBS - PROTECTIVE SHIELDING

This is a core item

OBSERVATION: The light bulb located in the walk-in freezer is not shatter resistant.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs. Suggest replacing the glass jar cover over the bulb. Correct By: 25-Jun-2018

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

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(2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Comments:

Contact Sam (785-9732) when drawer unit is repaired and operational.

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



Chris Vitto



Samuel Welch
(608) 785-9732