



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BURGER FUSION COMPANY</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>MWAS-BE5Q72</b>	Facility Telephone # <b>608 769-4503</b>
Facility Address <b>200 PEARL ST LA CROSSE , WI 54601</b>	
Licensee Name <b>WANKE HOLDINGS LLC</b>	Licensee Address <b>N7546 COUNTY ROAD M MINDORO , WI 54644</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>September 4, 2019</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
2 Door Freezer	FN
Bar cooler	31
walk in cooler	35
3 Door Freezer	FN
Salad prep top	27/32
Cheese curd freezer	FN
Drawer coolers	34/35/34/33
Main prep cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Au jus, HH	200
Burger, CT	210
Sliced tomato, Main prep CH	41
Mushrooms, main prep, CH	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar 3C	Chemical		0		Chlorine
Bar 3C corrected	Chemical		50		Chlorine
Bar bucket	Chemical		300		QA
Kitchen 3C	Chemical		300		QA
Kitchen bucket	Chemical		300		QA

**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 # 1**

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chlorine is not being used according to manufacturer's use directions and is at 0ppm. Corrected to 50ppm

**CORRECTIVE ACTION(S):** Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 04-Sep-2019

**CODE CITATION:** 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

**Comments:**

ServSafe: Phillip Wanke- 3/5/23

Micah Day- 6/13/22

Discussed date marking procedures for items that only last 1-2 days.

Discussed adding a splash guard in-between handwash sink in bar and the liquor bottles.

Discussed "loudness" of hot water when running from handwash sink in bar.

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



**Noah Carlson**



**Amanda Ramos**  
**(608) 785-9771**



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