



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BURGER KING #10755</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-9L5SYK</b>	Facility Telephone # <b>608 526-2510</b>
Facility Address <b>1540 S HOLMEN DR HOLMEN , WI 54636</b>	
Licensee Name <b>CAVE ENTERPRISES OPERATIONS LLC</b>	Licensee Address <b>1624 W 18TH ST CHICAGO , IL 60608</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>August 2, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk in cooler	38
Driks undercounter cooler	38
shake undercounter cooler	36
expo undercounter cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cold hold soft serve	36
cold hold mayo walk in cooler	38
cook temp hamburger	165

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4C sink	chemical		200	Quaternary	
Wiping pails			200	ammonium	
				quaternary	
				ammonium	

**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**

**Good Retail Practices - 34 - Thermometers provided and accurate**

This is a core item

**OBSERVATION:** Thermometer in reachin coolers is not properly located. No ambient air temperature measuring device is present for any of the reach in coolers.

**CORRECTIVE ACTION(S):** Reposition thermometer so that it is located in the warmest part of the refrigeration unit. Correct By: 09-Aug-2018

**CODE CITATION:** 4-204.112 (A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**REPEAT OBSERVATION:** The floor area around the ice machine is covered in water that is leaking from an unknown source and the dumpster area is heavily soiled with grease and other debris.

**CORRECTIVE ACTION(S):** Identify and repair the source of the leak. Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 09-Aug-2018

**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

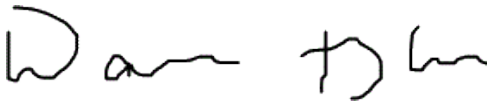
**Comments:**

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

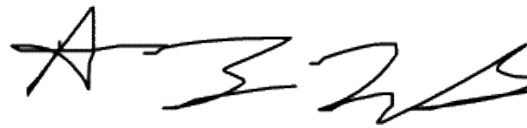
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



**Dawn Tyler**



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