



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>BURGER KING #12918</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-9L5T42</b>	Facility Telephone # <b>608 788-4730</b>
Facility Address <b>3519 MORMON COULEE RD LA CROSSE , WI 54601</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>July 26, 2018</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	34
Shake station reach in cooler	35
expo reach in cooler (front line)	35

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cook - burger	185
Cold hold - ice cream	40.0
HOt hold - chicken tenders	155
COld hold - butter - front reach in cooler	37
Cold hold - strawberry milk - under ice cream cooler	34
Cold hold - jalapenos - walk in cooler	34

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		400	Quaternary	
wiping buckets (2)	chemical		400, 400	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 # 3**

**Good Retail Practices - 38 - Personal cleanliness**

This is a priority foundation item

**OBSERVATION:** Employee noted wearing fingernail polish or artificial nails when working with food.

**CORRECTIVE ACTION(S):** Prohibit employees from wearing nail polish or artificial nails when working with food unless the employee is wearing single-use gloves. Correct By: 26-Jul-2018

**CODE CITATION:** 2-302.11 (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. [Pf]

**Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed handling french fries with bare hands. Discussed with PIC regarding employee hygiene on site.

**CORRECTIVE ACTION(S):** Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods.

**CODE CITATION:** 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]

**Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a core item

**REPEAT OBSERVATION:** Evidence of flies in kitchen.

**CORRECTIVE ACTION(S):** Routinely inspect facilities for insects and rodents. Correct By: 02-Aug-2018

**CODE CITATION:** 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by: (B) Routinely inspecting the PREMISES for evidence of pests;

**Comments:**

1. Menu review and risk assessment conducted.
2. Discussed employee illness policy, date marking, time as control.
3. Discussed placing men's garbage can with a model with lid.

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



**Nicole Frankfourth  
(608) 785-9731**