



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #4162	Facility Type Restaurant
Facility ID # ASTS-9L6LBH	Facility Telephone # 608
Facility Address 515 N 4TH ST LA CROSSE , WI 54601	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Routine	Inspection Date January 13, 2020	Total Time Spent

Equipment Temperatures	
Description Walk in cooler	Temperature (Fahrenheit) 39
Walk in Freezer	F

Food Temperatures	
Description	Temperature (Fahrenheit)
HH Chicken	140
HH Hamburger	151
HH Hamburger	155

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Comp Sink	Chemical		300		QA
Wiping buckets	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 # 4

Good Retail Practices - 38 - Personal cleanliness

This is a core item

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

CORRECTIVE ACTION(S): Provide employees working in food preparation and cooking areas with effective hair restraint (hat, hair net, beard restraint, etc.). Correct By: 13-Jan-2020

CODE CITATION: 2-402.11 (A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken patties in the walk in freezer were observed to be uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods.

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: The equipment is not cleaned on a frequent basis.

CORRECTIVE ACTION(S): Clean all equipment on a routine basis to prevent accumulation of soil residues. Correct By: 13-Jan-2020

CODE CITATION: 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

This is a core item

REPEAT OBSERVATION: The floors throughout are soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 13-Jan-2020

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:

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



Jill thompson



Doug Schaefer
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