

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #7016	Facility Type Restaurant
Facility ID # ASTS-9L5T5S	Facility Telephone # 608 781-6101
Facility Address 1259 CROSSING MEADOWS ONALASKA , WI 54650	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Routine	Inspection Date February 2, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	33
walk-in freezer	-4
reach-in freezers	4, 7, -2
prep cooler	38
reach-in coolers	37, 34, 30

Food Temperatures	
Description	Temperature (Fahrenheit)
Soft serve (hopper)	39
Shake mix (bottle)	40
Chicken patties (hold)	152-167
Hamburger patties (hold)	166-172
Fries (hold)	150
Onion rings (hold)	157
Hamburger patties (cook)	166, 168

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical	-	200	Kay Quat II	QA
sanitizer buckets (6)	chemical	-	200-300	Kay Quat II	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 # 2

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: The 3 compartment sink is not set up properly in the manual warewashing operation. The 2nd compartment does not hold water, resulting in improper setup of the warewashing sink.

CORRECTIVE ACTION(S): Provide a compartment sink in good repair for manually washing, rinsing, and sanitizing equipment and utensils. Repair the 2nd compartment to hold water and set up the sinks as: prewash/empty-wash-rinse-sanitize. Correct By: 09-Feb-2018

CODE CITATION: 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

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

This is a priority foundation item

OBSERVATION: The frie scoop, rubber scrapers, etc. were visibly soiled in the utensil storage drawer.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 02-Feb-2018

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

Comments:

Re-inspection after 1 week. Contact Sam (785-9732) when corrected or with questions. Repair plumbing to provide sanitizer dispensed at a temperature usable by employees (current dispensed temperature is too hot for use.) Risk assessment conducted at inspection. Computer malfunction (signatures unavailable at time of inspection). Report discussed 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.

Person in Charge

Jessica Guy

Sanitarian

Samuel Welch
(608) 785-9732

Retail Food Establishment Inspection Report

Establishment Information	
Facility Name BURGER KING #7016	Facility Type Restaurant
Facility ID # ASTS-9L5T5S	Facility Telephone # 608 781-6101
Facility Address 1259 CROSSING MEADOWS ONALASKA , WI 54650	
Licensee Name CAVE ENTERPRISES OPERATIONS LLC	Licensee Address 1624 W 18TH ST CHICAGO , IL 60608

Inspection Information		
Inspection Type Follow Up	Inspection Date February 14, 2018	Total Time Spent

Equipment Temperatures	
Description walk-in cooler walk-in freezer reach-in freezers prep cooler reach-in coolers	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink sanitizer buckets (6)	chemical chemical				

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
<p>Total # 1</p> <p>Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized This is a priority foundation item REPEAT OBSERVATION: The frie scoop, rubber scrapers, etc. were visibly soiled in the utensil storage drawer. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 02-Feb-2018 CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]</p>

Corrected Hazards

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

Total # 1

4-301.12 (A) - WAREWASHING - SINK COMPARTMENT REQUIREMENTS - NUMBER

This is a priority foundation item

OBSERVATION: The 3 compartment sink is not set up properly in the manual warewashing operation. The 2nd compartment does not hold water, resulting in improper setup of the warewashing sink.

CORRECTIVE ACTION(S): Provide a compartment sink in good repair for manually washing, rinsing, and sanitizing equipment and utensils. Repair the 2nd compartment to hold water and set up the sinks as: prewash/empty-wash-rinse-sanitize. Correct By: 09-Feb-2018

CODE CITATION: 4-301.12 (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [Pf]

Comments:

[Contact Sam \(785-9732\) when corrected or with questions.](#)

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



Janet Alvarez

**Samuel Welch
(608) 785-9732**