



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>DUNKIN DONUTS - LOSEY BOULEVARD</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-A3WKDL</b>	Facility Telephone # <b>608 881-9001</b>
Facility Address <b>1422 LOSEY BLVD LA CROSSE , WI 54601</b>	
Licensee Name <b>TMART OPERATIONS LLC</b>	Licensee Address <b>PO BOX 120 WISCONSIN DELLS , WI 53965</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>November 13, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Sandwich station drawers	37
Sandwich station top	38
Walk in cooler	39
display reach in	34
drive thru under counter cooler	41
front line under counter cooler	34
milk/cream dispenser	36

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cold hold pre-cooked egg	38
cold hold milk in dispenser	36

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink			400	quaternary ammonium		
wiping buckets			300	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.

<b>Observed Violations</b>
<p><b>Total # 5</b></p> <p><b>Risk/Intervention - 1A - Certified food manager: duties</b></p> <p>This is a core item</p> <p><b>OBSERVATION:</b> There is no approved certified food manager for this establishment.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Correct By: 13-Dec-2017</p> <p><b>CODE CITATION:</b> 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices as required in s. 254.71, Stats.; provided, however, that:</p> <p>(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified</p>

FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

**Risk/Intervention - 06 - Hands cleaned and properly washed**

This is a priority item

**REPEAT OBSERVATION:** Employee observed not washing hands before or after handling money, sweeping and mopping the floor, taking out the trash.

**CORRECTIVE ACTION(S):** Before working with food, clean equipment, utensils, and single-use or single service articles food employees shall properly wash their hands. Correct By: 13-Nov-2017

**CODE CITATION:** 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES [P] and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]

(B) After using the toilet room; [P]

(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶2-403.11 (B); [P]

(D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]

(E) After handling soiled EQUIPMENT or UTENSILS; [P]

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]

(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]

(H) Before putting on gloves for working with FOOD; [P] and

(I) After engaging in other activities that contaminate the hands. [P]

**Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display**

This is a core item

**REPEAT OBSERVATION:** Several boxes of food is stored on the floor in the walk in freezer.

**CORRECTIVE ACTION(S):** Store all food items 6 inches above the floor. Correct By: 13-Nov-2017

**CODE CITATION:** 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (3) At least 15 cm (6 inches) above the floor.

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

This is a priority item

**OBSERVATION:** Blender carafes, long spoons, small espresso pitchers used with potentially hazardous food not cleaned after 4-hours.

**CORRECTIVE ACTION(S):** Clean food contact surfaces used with potentially hazardous foods (temperature controlled for safety) a minimum of every 4-hours. Correct By: 13-Nov-2017

**CODE CITATION:** 4-602.11 (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. [P]

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a priority foundation item

**OBSERVATION:** Handwashing sink observed to be not easily accesable by the trash can during inspection and is unavailable for proper handwashing.

**CORRECTIVE ACTION(S):** Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 13-Nov-2017

**CODE CITATION:** 5-205.11 (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEES use. [Pf]

(B) A HANDWASHING SINK may not be used for purposes other than handwashing except as specified in § 2-301.15. [Pf]

(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. [Pf]

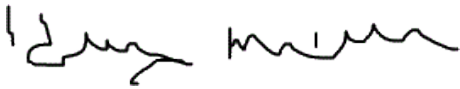
**Comments:**

[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.

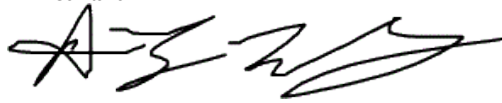
A re-inspection to assess your correction of these violations will be conducted on, or about, 11/24/2017

Person in Charge



**Holly Miller**

Sanitarian



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