



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>KENTUCKY FRIED CHICKEN</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASTS-AEXM2W</b>	Facility Telephone # <b>608</b>
Facility Address <b>3415 FIESTA COURT LA CROSSE , WI 54601</b>	
Licensee Name <b>MITRA MIDWEST ACQUISTION LLC</b>	Licensee Address <b>18900 DALLAS PKWY STE 125 DALLAS , TX 75287</b>

<b>Inspection Information</b>		
Inspection Type <b>Follow Up</b>	Inspection Date <b>February 1, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk in cooler	
walk in freezer	
reach in cooler	
reach in freezer	

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment sink wiping buckets						

<b>Certified Manager</b>		
Name <b>KELLY S VERRALL</b>	Certificate # <b>KBRN-9YDKXE</b>	Certificate Expiration <b>3/15/2020</b>

**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 # 1**

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

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** No single-use toweling or other hand drying device available at handwashing sink for hand drying.

**CORRECTIVE ACTION(S):** Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing.

**CODE CITATION:** 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; [Pf]

(B) A continuous towel system that supplies the user with a clean towel; Pf or

(C) A heated-air hand drying device; [Pf] or

(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

**Corrected Hazards**

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

**Total # 4**

**3-305.14 - FOOD CONTAMINATION - FOOD PREPARATION**

This is a core item

**OBSERVATION:** Food is subject to potential contamination by overflowing exhaust hood drain, water appears to be leaking in from the roof.

**CORRECTIVE ACTION(S):** Remove food from this location or provide alternate methods to protect food from contamination. Correct By: 23-Jan-2017

**CODE CITATION:** 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

**4-602.11 (C) - FOOD CONTACT SURFACES - FREQUENCY**

This is a priority item

**OBSERVATION:** Breeding pans used with potentially hazardous food (temperature controlled for safety), raw chicken, 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: 10-Jan-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]

**6-201.11 - FLOORS, WALLS AND CEILINGS - CLEANABILITY**

This is a core item

**OBSERVATION:** The floor in the kitchen is not cleanable due to the deterioration of the grout.

**CORRECTIVE ACTION(S):** Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 23-Jan-2017

**CODE CITATION:** 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

This is a core item

**OBSERVATION:** The used grease storage area, and below the main chicken warmer cabinets is visibly soiled with food debris.

**CORRECTIVE ACTION(S):** Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 10-Jan-2017

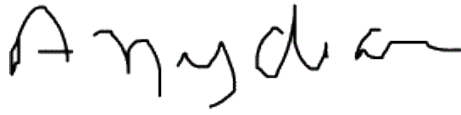
**CODE CITATION:** 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(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



**Amy Clasen**

Sanitarian



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