



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name KENTUCKY FRIED CHICKEN	Facility Type Restaurant
Facility ID # ASTS-AEXLZP	Facility Telephone # 214 774-4240
Facility Address 2001 ROSE LA CROSSE , WI 54603	
Licensee Name MITRA MIDWEST ACQUISTION LLC	Licensee Address 7250 DALLAS PKWY STE 800 PLANO , TX 75024

Inspection Information		
Inspection Type Re-inspection	Inspection Date June 11, 2019	Total Time Spent

Equipment Temperatures	
Description Delfield prep top walk in	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink wiping pail					

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 - 37 - Contamination prevented during food preparation, storage and display

This is a core item

REPEAT OBSERVATION: 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: 15-Jan-2019

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.

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

This is a core item

REPEAT OBSERVATION: The Floor and Wall in the kitchen has deteriorated on the cook line, mop sink and other areas.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 01-Jun-2019

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.

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

This is a core item

REPEAT OBSERVATION: The fryer area has oil build up on floor, wall and pipes. The freezer floor needs cleaning.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 22-Jan-2019

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:

Reinspection of floor/wall repair. Some work has been done. Can not see behind fryers. KFC to call when fryers will be pulled out for cleaning and site visit will be done.

Reinspection fee applies.

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



Doug Schaefer
(608) 785-9679