



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MCDONALDS # 12337	Facility Type Restaurant
Facility ID # HSAT-7QWMCA	Facility Telephone # 608 783-7274
Facility Address 9398 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name COURTESY CORPORATION	Licensee Address 2700 NATIONAL DR STE 100 ONALASKA, WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date December 10, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in freezer	F
Freezer - chx nuggets	F
Refrigeration - stand up salad cooler - front	35
Refrigeration - walk in cooler	37
Refrigeration - stand up breakfast	37
Under counter coffee - window	41
Refrigeration - upper cooler - window	42
Refrigeration - coffee - front line	40
Refrigeration - stand up traulsen cooler - line	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken CT	179
Egg CT	175
ground beef	171
HH Sausage	164
HH eggs	140, 139

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Four compartment sink	Chemical		100		chlorine
Sanitizer Bucket - line	Chemical		10/50		chlorine
dish machine			100		chlorine
Dish machine	chemical				

Certified Manager		
Name LACIE J MIKKELSON	Certificate # DOGD-9W4C9M	Certificate Expiration 2/23/2021

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice is subject to potential contamination by worn out ice pail (hole through bottom of pail). Appears to be placed on the floor.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority foundation item

OBSERVATION: Ice cream machines have milk stone build up and are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 17-Dec-2019

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

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

This is a priority foundation item

OBSERVATION: Handwashing sink not provided in both cook areas, dish area or front counter. One hand sink at rear of kitchen.

CORRECTIVE ACTION(S): Install approved handwashing sinks. Correct By: 10-Mar-2020

CODE CITATION: 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

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

This is a core item

OBSERVATION: The Floor in the kitchen chicken area and dish wash area is missing grout.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 10-Mar-2020

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.

Comments:

Reinspection for the scale build up on the ice cream machines in one week, 12/17/19. Reinspection fee applies.

Remodel is planned for next year, this should address the hand sink and floor needs.

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



Lacie Mikkelson



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MCDONALDS # 12337	Facility Type Restaurant
Facility ID # HSAT-7QWMCA	Facility Telephone # 608 783-7274
Facility Address 9398 STATE ROAD 16 ONALASKA, WI 54650	
Licensee Name COURTESY CORPORATION	Licensee Address 2700 NATIONAL DR STE 100 ONALASKA, WI 54650

Inspection Information		
Inspection Type Re-inspection	Inspection Date December 17, 2019	Total Time Spent

Equipment Temperatures	
Description Walk in freezer Freezer - chx nuggets Refrigeration - stand up salad cooler - front Refrigeration - walk in cooler Refrigeration - stand up breakfast Under counter coffee - window Refrigeration - upper cooler - window Refrigeration - coffee - front line Refrigeration - stand up traulsen cooler - line	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Four compartment sink	Chemical				
Sanitizer Bucket - line	Chemical				
dish machine					
Dish machine	chemical				

Certified Manager		
Name LACIE J MIKKELSON	Certificate # DOGD-9W4C9M	Certificate Expiration 2/23/2021

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: (CORRECTED DURING INSPECTION): Ice is subject to potential contamination by worn out ice pail (hole through bottom of pail). Appears to be placed on the floor.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination.

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

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

This is a priority foundation item

REPEAT OBSERVATION: Handwashing sink not provided in both cook areas, dish area or front counter. One hand sink at rear of kitchen.

CORRECTIVE ACTION(S): Install approved handwashing sinks. Correct By: 10-Mar-2020

CODE CITATION: 5-203.11 (A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

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

This is a core item

REPEAT OBSERVATION: The Floor in the kitchen chicken area and dish wash area is missing grout.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 10-Mar-2020

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.

Corrected Hazards

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

Total # 1

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

OBSERVATION: Ice cream machines have milk stone build up and are visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 17-Dec-2019

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

Comments:

Reinspection for inspection of shake machine milk stone build up. Regular use of the remover will greatly improve the cleaning process. Well done.

Invoice will be sent for reinspection fee.

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



Lacie Mikkelson



Doug Schaefer
(608) 785-9679