



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MCDONALDS # 17228	Facility Type Restaurant
Facility ID # HSAT-7QXFVE	Facility Telephone # 608
Facility Address 3924 CIRCLE DR HOLMEN , WI 54636	
Licensee Name COURTESY II LLC	Licensee Address 2700 NATIONAL DR # 100 ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date June 18, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage Air	40
Make line reach in cooler	40
Walk in cooler	38
Walk in freezer	F
Beverage Air	37
Reach in	40
reach in freezer	F
Reach in freezer	f

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold chicken	153/171
hot hold fish	158
hot hold eggs	141
hot hold chicken	171
egg CT	158

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink dish machine	chemical chemical		not in use 100		chlorine

Certified Manager		
Name JAVAN T KRENZ	Certificate # DOGD-9HRMNY	Certificate Expiration 3/18/2021

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 # 2

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

REPEAT OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 18-Jun-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

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

This is a priority foundation item

OBSERVATION: Handwashing sink not provided in front end.

CORRECTIVE ACTION(S): Install an approved handwashing sink.

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.

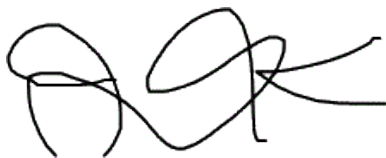
Comments:

[Remodel scheduled for 2020.](#)

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



javan krenz



Doug Schaefer
(608) 785-9679