



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name MILWAUKEE BURGER COMPANY	Facility Type Restaurant
Facility ID # MWAS-BHXS4	Facility Telephone # 608 792-6027
Facility Address 3039 MEDCO COURT LA CROSSE , WI 54601	
Licensee Name RED TAIL ENTERPRISES	Licensee Address 3039 MEDCO CT LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date December 16, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in coolers	39/37
Traulsen	38/37
Drawer coolers	38/37/33/32/35/37
Ice cream machine	30
Prep tops	39/37/40
Beer bunkers	42
True reach in	37/31/FN
Hobart	32
Avantco	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Pickles, CH prep top cook line right	41
Burger, CT	176
Bleu cheese, CH sauce station	41
BBQ sauce, HH	170
Chili, HH	144
Coslaw, CH prep top front kitchen	41
Buffalo sauce, HH	110
Buffalo sauce, HH corrected	135
White queso, HH	108
White queso, HH corrected	180

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		50		Chlorine
Low temp glass machine	Chemical		50		Chlorine
Sani buckets	Chemical		300/400		QA

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 # 5

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: Almost all food items in drawer coolers and reach in coolers on the cook line the were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 16-Dec-2019

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Risk/Intervention - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Buffalo sauce and white queso in steam table unit is hot held at 110°F and 108F respectively after 1 hour. Corrected by adding water to steam table and heating up food items to 165 and placing back on steam table.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 16-Dec-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: Chlorine and quaternary ammonia test kits are not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 16-Dec-2019

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

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

This is a core item

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: 16-Dec-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: (CORRECTED DURING INSPECTION): Handwashing sink observed to be used as a dump sink in the kitchen and blocked by drink ingredients in the bar during inspection and is unavailable for proper handwashing. Corrected by moving ingredients in bar and designating a dump bucket below sink.

CORRECTIVE ACTION(S): Keep handwashing sink free of obstructions and in working condition at all times to allow for frequent handwashing. Correct By: 16-Dec-2019

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:

CFM: Justin Cornford 9/21/20

Discussed handles in ice

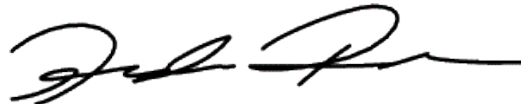
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Justin Cornford



Amanda Ramos
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