

Monday, December 14, 2015
2:30 PM

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name FORT ATKINSON MIDDLE SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QX2FL	Facility Telephone # 920 563-7811
Facility Address 310 S FOURTH ST FORT ATKINSON, WI 53538	
Licensee Name FORT ATKINSON SCHOOL DISTRICT	Licensee Address 201 PARK ST FORT ATKINSON, WI 53538

Inspection Information		
Inspection Type Routine	Inspection Date December 14, 2015	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk Coolers (2)	36, 38
Upright "Got Milk" Cooler (no PHFs)	
Upright NSF Freezer/Cooler Combo	Frozen/43
Upright NSF Freezer	Frozen
Upright Aquafina Cooler(milk)	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Shredded Cheese - CH (discarded)	42
Barbecue Sauce - CH (discarded)	43
Swiss Cheese - CH (discarded)	43
Marinara Sauce - HH	208
Milk - CH	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4-compartment	Chemical		100	Chlorine	
NSF Sinks	Chemical		discussed	chlorine	
Kitchen Dish	Chemical		50	chlorine	
Machine			100		
Sani-Pail			discussed		

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 # 7

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment within 60 days. Barb Waara (Food Service Director) will be getting her certificate for the district. Correct By: 15-Feb-2016

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Good Retail Practices - 39 - Wiping cloths: properly used and stored

This is a core item

OBSERVATION: Used/soiled wiping cloths used for cleaning are improperly stored immediately beneath the paper towel dispenser adjacent to handwash sink.

CORRECTIVE ACTION(S): Move soiled cloths away from clean paper toweling.

CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Several food items (see temp section) within the NSF Traulsen Upright cooler are being cold held between 42 and 43°F for more than 6 hrs.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F. Food items held above 41F were discarded. Adjust/repair cooler. Do not store PHF's in the cooler until 41F temp is confirmed.

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 - 34 - Thermometers provided and accurate

This is a core item

REPEAT OBSERVATION: The Aquifina cooler (holding choc milk) is not equipped with an integral or

permanently affixed temperature measuring device.

CORRECTIVE ACTION(S): Equipment used for hot and cold holding shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.

CODE CITATION: 4-204.112 (B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: The handwash sink is fixed in place and not easily movable to allow for cleaning - caulking between sink and wall is absent.

CORRECTIVE ACTION(S): Provide caulking. Equipment shall be spaced from wall and other equipment to allow cleaning on all sides, sealed to adjoining equipment walls or elevated on legs to allow for easy cleaning.

CODE CITATION: 4-402.11 (A) EQUIPMENT that is fixed because it is not EASILY MOVABLE shall be installed so that it is:

- (1) Spaced to allow access for cleaning along the sides, behind, and above the EQUIPMENT;
 - (2) Spaced from adjoining EQUIPMENT, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or
 - (3) SEALED to adjoining EQUIPMENT or walls, if the EQUIPMENT is exposed to spillage or seepage.
- (B) COUNTER-MOUNTED EQUIPMENT that is not EASILY MOVABLE shall be installed to allow cleaning of the EQUIPMENT and areas underneath and around the EQUIPMENT by being:
- (1) SEALED; or
 - (2) Elevated on legs as specified under ¶ 4-402.12 (D).

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Paper towel dispenser above handwash sink is not dispensing.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Cutting boards are excessively scored.

CORRECTIVE ACTION(S): Resurface or discard cutting boards or blocks with excessive scratching or scoring.

CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Comments

[Menu Reviewed](#)

Do not store PHF's in the Traulsen Upright cooler until repaired/adjusted and temps of 41F are maintained.

Place list of food items (salad bar) that are using time as a public health control on your SOP. Record temps of these foods before they are placed in the salad bar, time they are placed in bar and when discarded. Keep utensil handles out of the foods.

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



Ann

Sanitarian



Jeff Larkin
(920) 262-8094