

Tuesday, December 15, 2015
1:36 PM

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name LUTHER SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QX85M	Facility Telephone # 920 056-7811
Facility Address 205 PARK 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 15, 2015	Total Time Spent 0.98

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk Coolers (3)	37, 40, 39
NSF Freezer/Cooler Combo	Frozen/36

Food Temperatures	
Description	Temperature (Fahrenheit)
Milk - CH	37, 40, 39
Yogurt - CH	36
Baked Beans - HH	173

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-compartment	chemical		200-400	Quat	
NSF Sinks	chemical		discussed	Quat	
Sani-pail			200-400 discussed		

Certified Manager		
Name BRITTANY A YOUNG	Certificate # KBRN-9TLPCP	Certificate Expiration 12/3/2019

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

This is a priority foundation item

OBSERVATION: Plastic food container lids used as "sneeze-guards" to cover steam table foods are deeply cracked and/or chipped..

CORRECTIVE ACTION(S): Replace these lids. Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks.

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

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

This is a core item

OBSERVATION: The warewashing 3-comp sink/drainboard and the hand sink are fixed in place and not easily movable to allow for cleaning.

CORRECTIVE ACTION(S): Provide caulk between the equipment and the wall/backsplash to prohibit water/residue from getting behind equipment. 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: Hand sink faucet is leaking.

CORRECTIVE ACTION(S): Repair equipment to good condition.

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.

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

This is a priority foundation item

OBSERVATION: Food residue was observed on the electric can opener.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

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

Comments

[Menu Reviewed](#)

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



Barb

Sanitarian



Jeff Larkin
(920) 262-8094