

Thursday, December 17, 2015
2:22 PM

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ROCKWELL ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QWQ45	Facility Telephone # 920 563-7811
Facility Address 821 MONROE 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 17, 2015	Total Time Spent 0.82

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Upright NSF Cooler/Freezer	37/frozen
Milk Cooler- 1	37
Milk Cooler 2	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Ranch Dressing - CH	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4-compartment	chemical		100	Chlorine	
NSF Sinks	chemical		Discussed	Chlorine	
Sani-pail			50, now 100		

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

Risk/Intervention - 11 - Food in good condition, safe, & unadulterated

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): A dented can (along seam) of mandarin orange was observed.

CORRECTIVE ACTION(S): Can was removed from food service.

CODE CITATION: 3-202.15 FOOD PACKAGES shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [Pf]

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 storage container lids have deep cracks in them - no longer easily cleanable.

CORRECTIVE ACTION(S): Discard the plastic 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

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine sanitizer concentration with the sani-pail is 50 ppm.

CORRECTIVE ACTION(S): Provide proper sanitizer concentration of 100 ppm.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature mg/L	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

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

This is a core item

OBSERVATION: Small cutting board is excessively scored - no longer easily cleanable.

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

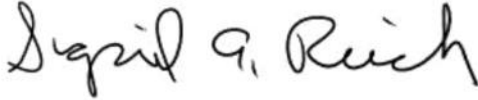
CODE CITATION: 4-501.12 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

Comments

[Menu Reviewed](#)

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



Sig

Sanitarian



Jeff Larkin
(920) 262-8094