

Tuesday, December 15, 2015
1:33 PM

Foodservice Establishment Inspection Report

Establishment Information	
Facility Name BARRIE ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QX3LA	Facility Telephone # 920 056-7811
Facility Address 100 HARRIETTE 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 1.17

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Upright NSF Cooler	37
Upright NSF freezer	Frozen
Milk Coolers (2)	40, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
Popcorn Chicken - Cook	204
Baked Beans - HH	153
Salsa - CH	37
Milk - CH	40, 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
NSF	chemical		100	chlorine	
3-compartment	chemical		discussed	chlorine	
Sinks	chemical		100	quat	
Sani-pail			discussed		
Sani-spray			400, 400		

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 # 3

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

This is a core item

OBSERVATION: Hand sink and 3-comp sinks/drainboard are fixed in place and not easily movable to allow for cleaning.

CORRECTIVE ACTION(S): Provide a bead of caulk between the equipment and wall/backsplash to prohibit water/residue from getting behind the 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 - 34 - Thermometers provided and accurate

This is a priority foundation item

OBSERVATION: Two of the three food thermometers are not calibrated properly.

CORRECTIVE ACTION(S): Food temperature measuring devices shall be calibrated to manufacturers specifications.

CODE CITATION: 4-502.11 (B) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. [Pf]

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



Candy

Sanitarian



Jeff Larkin
(920) 262-8094