

Friday, December 11, 2015  
12:56 PM

### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name FORT ATKINSON HIGH SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QX3BD	Facility Telephone # 920 563-7811
Facility Address 925 LEXINGTON BLVD FORT ATKINSON, WI 53538	
Licensee Name FORT ATKINSON SCHOOL DISTRICT	Licensee Address 201 PARK ST FORT ATKINSON, WI 53538

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date December 11, 2015	Total Time Spent 1.85

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Pass Thru Cooler 1	39
Pass Thru Cooler 2	40
Walk-In Freezer	Frozen
Walk-In Cooler	39
Milk Coolers (3)	38, 39, 37
Paulsen Coolers (2)	31, 40
Ice Cream Soft Serve	21

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Pizza - HH/Receiving	145
Cottage Cheese - CH	40
Yogurt - CH	39
Ranch Dressing - CH	31
Tomato sliced - CH (discarded)	42.9
Chocolate Milk - CH	38, 39
Milk - CH	37
Chicken Patties - CH	64

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Kitchen Dish Machine	High-temp chemical	160 - Good	200	Quat	
Sani-Pails	chemical		300	Quat	
4- Comp Sink	chemical		200	Quat	
Sani-Spray					

**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 # 9**

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

This is a core item

**OBSERVATION:** There is no Wisconsin Certified Food Manager for this establishment. Barb has received her training, however, she must send in her application to the State.

**CORRECTIVE ACTION(S):** Forward CFM application to the State within 60 days. Correct By: 11-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.

**Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use**

This is a core item

**OBSERVATION:** An uncovered can of root beer was observed in food preparation area.

**CORRECTIVE ACTION(S):** Provide approved beverage container in food preparation area.

**CODE CITATION:** 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

(1) The EMPLOYEE'S hands;

(2) The container; and

(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Risk/Intervention - 13 - Food separated and protected**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** There are ready-to-eat foods within the walkin cooler are stored under a carton of raw shell eggs.

**CORRECTIVE ACTION(S):** Eggs were moved to a proper location during the inspection.

**CODE CITATION:** 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

**Good Retail Practices - 33 - Approved thawing methods used**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chicken patties and fries are being improperly thawed - on trays within kitchen. Temp of chicken was measured at 64F - according to staff,

patties have been thawing for approx. 1hr..

**CORRECTIVE ACTION(S):** Chicken and fries were placed within the walkin coolerf. Adjust procedures or methods to properly thaw foods. Thaw covered within walkin cooler.

**CODE CITATION:** 3-501.13 Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), formore than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C(41°F);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

#### **Risk/Intervention - 20 - Proper cold holding temperatures**

This is a priority item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cut tomato's in Traulsen cooler is being cold held at 42.9°F for over 6 hrs.

**CORRECTIVE ACTION(S):** Tomato's were discarded. Maintain cold potentially hazardous foods at or below 41°F

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

This is a core item

**OBSERVATION:** One of the kitchen handwash sinks is dripping/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.

#### **Good Retail Practices - 36 - Insects, rodents & animals not present,/outer openings protected**

This is a core item

**OBSERVATION:** There is a gap between the outer back door and the floor which could allow the entrance of insects or rodents.

**CORRECTIVE ACTION(S):** Repair this gap so that entrance by insects or rodents into the food establishment is prevented.

**CODE CITATION:** 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
- (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** There is a large buildup of frost/ice on sections of the walk-in cooler freezer.

**CORRECTIVE ACTION(S):** Maintain the physical facilities so they are in good repair at all times - repair freezer.

**CODE CITATION:** 6-501.11 The PHYSICAL FACILITIES shall be maintained in good repair.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION:** Working container of sanitizer spray is not labeled with contents.

**CORRECTIVE ACTION(S):** Label working containers.

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [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



Sanitarian



**Barb**

**Jeff Larkin  
(920) 262-8094**