

Monday, December 14, 2015  
2:25 PM

### Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name PURDY ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QX287	Facility Telephone # 920 563-7811
Facility Address 519 S MAIN ST 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 14, 2015	Total Time Spent 1.17

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Upright NSF Cooler/Freezer Combo	40/Frozen
Milk Coolers-(2) Cafe	40, 40
Upright Milk Cooler	37

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Yogurt - CH	40
Milk - CH	40, 40
Veggie Medley - HH	140
Pizza - HH	154

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sani-Pail	Chemical		200	Quat	
Sani-spray	Chemical		200	Quat	

**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.

<b>Observed Violations</b>
<b>Total # 3</b>
<b>Risk/Intervention - 1A - Certified food manager: duties</b> This is a core item <b>OBSERVATION:</b> 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 will apply for certification for the school district.

**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 - 41 - In-use utensils: properly stored**

This is a core item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Pizza slicer was improperly stored paper toweling - absorbent and non-cleanable.

**CORRECTIVE ACTION(S):** Slicer placed on smooth, durable, easily cleanable surface (tray) during inspection. Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F.

**CODE CITATION:** 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

#### **Good Retail Practices - 34 - Thermometers provided and accurate**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** One of the two food thermometer was not calibrated properly.

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

**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]

#### **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



**Kathy Kutz**

Sanitarian



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