

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division  
F-45002A (Rev. 09/08)



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name FIRST EVANGELICAL LUTHERAN SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QWMC2	Facility Telephone # 608 784-1050
Facility Address 520 WEST AVENUE S LA CROSSE, WI 54601	
Licensee Name FIRST EVANGELICAL LUTHERAN SCHOOL	Licensee Address 520 WEST AVENUE S LA CROSSE, WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date October 29, 2013	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Reach in cooler	35

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cheese Pizza (receiving temp)	180
Rib E Que (receiving temperature)	180

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
4 comp sink	Chemical		NSU		Chlorine

**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 # 1**

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

**REPEAT OBSERVATION:** A chlorine test kit is not available for checking sanitizer concentrations for the 3 compartment sink and sanitizing buckets.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 30-Oct-2013

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Comments**

1. [Consult with Lincoln Middle School on obtaining chlorine test kit.](#)

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



Angela Ries

Sanitarian



Katie Dempsey  
(608) 785-9731

### DPI School Inspection Report

<b>Inspection Information</b>			
School Name <b>FIRST EVANGELICAL LUTHERAN SCHOOL</b>	520 WEST AVENUE S LA CROSSE, WI 54601	HSAT-7QWMC2	Sanitarian Katie Dempsey
Person In Charge Jerrilynn Donley	Contact Person Courtney McCollough	Telephone # (608)-784-1050	Inspection Date (Current Date) 27-Feb-2014
School District LaCrosse	Operator Certified <input checked="" type="radio"/> No <input type="radio"/> Yes	Name Of Operator	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="radio"/> No <input checked="" type="radio"/> Yes	Plan Last Reviewed By Food Service Authority 03-Sep-2013		

<b>Smoking</b>
Smoking Not Observed

<b>Food Safety Program</b>	<b>Employee Information</b>	<b>Types Of Equipment</b>
Food Service Authority Description Facility Type <input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input checked="" type="radio"/> No <input type="radio"/> Yes

<b>Written Standard Operating Procedure (SOP) - (Review Three)</b>	<b>SOP Name</b>	<b>SOP Name</b>	<b>SOP Name</b>
<b>SOP Components</b>	Glove use	Hand wash	Receiving food temperatures
(Policy and Procedure May Include Critical Limits)	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Monitoring Instructions	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Recording Instructions	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Corrective Action Procedures	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes

<b>Written Plan Using HACCP Principles</b> <input type="radio"/> Yes <input checked="" type="radio"/> No	<b>Process</b>	<b>Comments</b>
Menu Items Categorized by Process	Process 1 - No Cook <input checked="" type="radio"/> No <input type="radio"/> Yes	This is a satellite kitchen. No food preparation is conducted at this site.
	Process 2 - Same Day Service <input checked="" type="radio"/> No <input type="radio"/> Yes	This is a satellite kitchen. No food preparation is conducted at this site.
	Process 3- Complex Food Preparation <input checked="" type="radio"/> No <input type="radio"/> Yes	This is a satellite kitchen. No food preparation is conducted at this site.
Each Process Identifies	Critical Control Points (CCP's) <input checked="" type="radio"/> No <input type="radio"/> Yes	This is a satellite kitchen. No food preparation is conducted at this site.
	Critical Limits Established <input checked="" type="radio"/> No <input type="radio"/> Yes	This is a satellite kitchen. No food preparation is conducted at this site.

Record three random dates within the last inspection period, give an over all review for each of the categories. "Yes" if in compliance, "No" if not in compliance, note in comments.

<b>Records Review</b>	<b>Date</b>	<b>Date</b>	<b>Date</b>
	11-Oct-2013	25-Nov-2013	08-Jan-2014
Temperatures monitored and recorded.	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Temperature record accurate and consistent.	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Corrective actions documented.	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input checked="" type="radio"/> No <input type="radio"/> Yes	<input checked="" type="radio"/> No <input type="radio"/> Yes
Employee food safety training program in place.	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes

<b>Comments</b>
<p>1. Spiral fries received at temperature of 113 degrees on 10/11/13. Corrective Action was properly documented that spiral fries were brought up to &gt;135 degrees prior to serving.</p> <p>2. Corrective action not documented on November 25, 2013 and January 8, 2014 because all received temperatures were within the proper parameters.</p>

Person in Charge

*Courtney McCollough*

Sanitarian

*Katie Dempsey RD CD*

**Katie Dempsey**