



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name CHILEDA INSTITUTE	Facility Type DPI School
Facility ID # HSAT-7QWGML	Facility Telephone # 608 782-6480
Facility Address 1825 VICTORY ST LA CROSSE, WI 54601	
Licensee Name CHILEDA INSTITUTE	Licensee Address 1825 VICTORY ST LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date October 14, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk refrigerator	43
Refrigerator - Kitchen	39
Freezer	10

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer Bucket	Chemical		NSU	Quaternary ammonium	

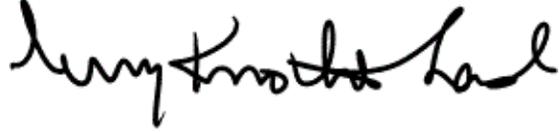
OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 0

Comments
<ol style="list-style-type: none"> 1. Reviewed corrected SOPs. 2. Food is received from Franciscan Mayo Health - lunch - Time as Control is used at facility. Lunch served 11:30-12:30. Leftover food is discarded. 3. No violations at time of inspection.

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

A handwritten signature in black ink, appearing to read "Henry Knott Laid".

Sanitarian

A handwritten signature in black ink, appearing to read "Nicole Frankfourth".

Nicole Frankfourth
(608) 785-9731



DPI School Inspection Report

Inspection Information			
School Name CHILEDIA INSTITUTE	1825 VICTORY ST LA CROSSE, WI 54601	HSAT-7QWGML	Sanitarian Nicole Frankfourth
Person In Charge Terry Knothe-Lash	Contact Person same	Telephone # (-)	Inspection Date (Current Date) 08-Apr-2016
School District La Crosse	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 14-Oct-2015		

Smoking

Food Safety Program	Employee Information	Types Of Equipment
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 type="radio"/> No <input checked="" type="radio"/> Yes

Written Standard Operating Procedure (SOP) - (Review Three)	SOP Name	SOP Name	SOP Name
SOP Components	Hand Washing	Health and Personal Hygiene	Holding Potentially Hazardous Foods
(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

Written Plan Using HACCP Principles <input checked="" type="radio"/> Yes <input type="radio"/> No	Process	Comments
Menu Items Categorized by Process	Process 1 - No Cook <input type="radio"/> No <input checked="" type="radio"/> Yes	English muffins, fruit, salad
	Process 2 - Same Day Service <input type="radio"/> No <input checked="" type="radio"/> Yes	Macaroni and cheese, vegetables - no food cooked on site
	Process 3- Complex Food Preparation <input checked="" type="radio"/> No <input type="radio"/> Yes	none on site
Each Process Identifies	Critical Control Points (CCP's) <input type="radio"/> No <input checked="" type="radio"/> Yes	
	Critical Limits Established	

No Yes

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.

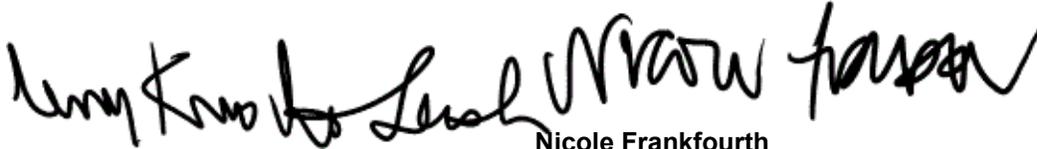
Records Review	Date	Date	Date
	01-Dec-2015	29-Feb-2016	31-Mar-2016
Temperatures monitored and recorded.	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Temperature 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 type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" 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

Comments

1. Chileda is a Satellite Kitchen. Facility keeps monitoring temperatures on site. Food is delivered from Mayo in La Crosse. All food is discarded at 12:30.
2. Nicole will send information on gardens/farm to school programs. May be interested in doing produce on site in the future.

Person in Charge

Sanitarian



Nicole Frankfourth
(608) 785-9731