



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name EMERSON ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QXEYQ	Facility Telephone # 608 789-1360
Facility Address 2102 CAMPBELL RD LA CROSSE, WI 54601	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 EAST AVENUE SOUTH LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date October 16, 2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk cooler	40
Walk in cooler	40
Walk in freezer	1.5
Cook - veggies	185

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot hold - rice	175
Hot hold - orange chicken	137
Hot hold - chicken	143

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine	Chemical		100	Chlorine	
Sanitizer Bucket	Chemical		50	Chlorine	

Certified Manager		
Name MARY L LINDAHL FAYE M KIELLEY	Certificate # DOGD-8RYAFK DOGD-8YNA7A	Certificate Expiration 5/1/2017 12/22/2017

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be

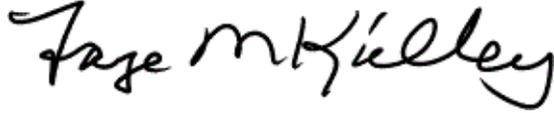
corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 0

Comments
Menu review conducted. Lunch is orange chicken & rice, and cold subs with fruit cups. Facility uses Time as Control for salad bar. Excess items are tossed at end of lunch service. No violations noted 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



Sanitarian



Nicole Frankfourth
(608) 785-9731



DPI School Inspection Report

Inspection Information			
School Name EMERSON ELEMENTARY	2102 CAMPBELL RD LA CROSSE, WI 54601	HSAT-7QXEYQ	Sanitarian Nicole Frankfourth
Person In Charge Faye Kielley	Contact Person Faye Kielley	Telephone # (-)	Inspection Date (Current Date) 15-Mar-2016
School District La Crosse	Operator Certified <input type="radio"/> No <input checked="" type="radio"/> Yes	Name Of Operator Faye Kielley	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="radio"/> No <input checked="" type="radio"/> Yes	Plan Last Reviewed By Food Service Authority 17-Nov-2015		

Smoking
Smoking Not Observed

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	Cooling Potentially Hazardous Foods	Employee Health	Reheating 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	Process	Comments
<input type="radio"/> Yes <input type="radio"/> No		
Menu Items Categorized by Process	Process 1 - No Cook <input type="radio"/> No <input checked="" type="radio"/> Yes	
	Process 2 - Same Day Service <input type="radio"/> No <input checked="" type="radio"/> Yes	
	Process 3- Complex Food Preparation <input type="radio"/> No <input checked="" type="radio"/> Yes	
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
	11-Oct-2016	02-Nov-2015	14-Jan-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. [Add CCPs to recipes, \(cooking/cooling temperatures\)](#)

Person in Charge

Sanitarian

Nicole Frankfourth
(608) 785-9731



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name EMERSON ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QXEYQ	Facility Telephone # 608 789-1360
Facility Address 2102 CAMPBELL RD LA CROSSE, WI 54601	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 EAST AVENUE SOUTH LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date October 04, 2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk cooler	41.5
Walk in cooler	37.5
Walk in freezer	-2.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Cook - chicken	166
Cook - quesadilla	170

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Low temp dish machine	Chemical		100	Chlorine		
Sanitizer Bucket	Chemical		50, 100	Chlorine		

Certified Manager		
Name	Certificate #	Certificate Expiration
MARY L LINDAHL	DOGD-8RYAFK	5/1/2017
FAYE M KIELLEY	DOGD-8YNA7A	12/22/2017

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
<ul style="list-style-type: none">1. Menu review and risk assessment conducted.2. Discussed employee illness policy.3. Facility uses Time as Control for salad bar items. Serves lunch 12-1.4. Menu today includes: chicken patty, quesadilla, peas, carrots

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



Nicole Frankfourth
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