



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name HINTGEN ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QX59L	Facility Telephone # 608 789-7767
Facility Address 2505 28TH STREET S LA CROSSE , WI 54601	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 E AVENUE SOUTH LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 10/16/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in coolers	35
reach-in freezers	9.5, 16
milk bunkers	36.5, 35.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Rice (hothold)	169
Chicken(hothold)	169
Mixed vegetables (hothold)	150.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high temperature chemical	Passed	200		Chlorine
wiping bucket					

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 and risk assessment conducted.

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


Janet Bonadurer-Olson

Sanitarian


Aron Newberry
(608) 785-9730



DPI School Inspection Report

Inspection Information			
School Name HINTGEN ELEMENTARY	2505 28TH STREET S LA CROSSE , WI 54601	HSAT-7QX59L	Sanitarian Aron Newberry
Person In Charge Michelle Gage	Contact Person Shelly Abraham	Telephone # ()-	Inspection Date (Current Date) 03/31/2016
School District La Crosse	Operator Certified <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Name Of Operator Shelly Abraham	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Plan Last Reviewed By Food Service Authority 11/17/2015		

Smoking
Smoking Not Observed

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

Written Standard Operating Procedure (SOP) - (Review Three)	SOP Name	SOP Name	SOP Name
SOP Components	Cooling PHF	FBI/ Incident Complaint	Physical Hazard Complaint
(Policy and Procedure May Include Critical Limits)	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Monitoring Instructions	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Recording Instructions	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Corrective Action Procedures	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Written Plan Using HACCP Principles	Process	Comments
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
Menu Items Categorized by Process	Process 1 - No Cook <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
	Process 2 - Same Day Service <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
	Process 3- Complex Food Preparation <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
Each Process Identifies	Critical Control Points (CCP's) <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	
	Critical Limits Established <input type="checkbox"/> No <input checked="" type="checkbox"/> 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
	01/29/2016	12/01/2015	11/20/2015
Temperatures monitored and recorded.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Temperature record accurate and consistent.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Corrective actions documented.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Employee food safety training program in place.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Comments

Menu review and risk assessment conducted.
 Add the quantity of the equipment to the equipment inventory.
 Discussed possibly adding a step in the Cooling PHF SOP to include a 1 hour recording of the cooling item's internal temperature requirement since this is the actual practice is being followed.

Person in Charge



Sanitarian



Aron Newberry
(608) 785-9730



Retail Food Establishment Inspection Report

Establishment Information	
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Facility ID # HSAT-7QX59L	Facility Telephone # 608 789-7767
Facility Address 2505 28TH STREET S LA CROSSE , WI 54601	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 E AVENUE SOUTH LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date 10/03/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
reach-in coolers	37
reach-in freezers	13, 1.5
milk bunkers	38, 40

Food Temperatures	
Description	Temperature (Fahrenheit)
chicken nuggets hot hold	149
chicken nuggets re-heat	171
mac & cheeze hot hold	159
broccoli	153

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine wiping bucket	high temperature chemical	Passed	50	Chlorine		

Certified Manager		
Name MICHELLE J GAGE	Certificate # DOGD-8EJC2F	Certificate Expiration 5/18/2018

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 and risk assessment conducted.

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Person in Charge



Michelle Gage

Sanitarian



Aron Newberry
(608) 785-9730