



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name MT CALVARY GRACE LUTHERAN SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QWC7U	Facility Telephone # 608 784-8223
Facility Address 1614 PARK AVE LA CROSSE, WI 54601	
Licensee Name MT CALVARY GRACE LUTHERAN SCHOOL	Licensee Address 1614 PARK AVE LA CROSSE, WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date November 19, 2012	Total Time Spent

Equipment Temperatures	
Description Refrigeration	Temperature (Fahrenheit) 40

Food Temperatures	
Description hot holding	Temperature (Fahrenheit) 138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3C sink	chemical		NSU		chlorine
Dish Machine	chemical		100		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 # 2

Risk/Intervention - 13 - Food separated & protected

OBSERVATION: (CORRECTED DURING INSPECTION): There are ready to eat foods stored under raw eggs in the walk in cooler.

CORRECTIVE ACTION(S): Reorganize storage so that ready to eat foods are stored above raw animal food and raw vegetables, if there is question of possible contamination, discard ready to eat foods.

CODE CITATION: 3-302.11(A) Food shall be protected from cross contamination by:

(1) Separating raw animal foods during storage, preparation, holding, and display from:

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables, and

(b) Cooked ready-to-eat food;

(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:

(a) Using separate equipment for each type, or

(b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and

(c) Preparing each type of food at different times or in separate areas;

(3) Cleaning equipment and utensils as specified under ¶ 4-602.11(A) and sanitizing as specified under § 4-703.11;

(4) Except as specified in ¶ (B), storing the food in packages, covered containers, or wrappings;

(5) Cleaning hermetically sealed containers of food of visible soil before opening;

(6) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(7) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under § 6-404.11; and

(8) Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from ready-to-eat food.

(B) Subparagraph (A)(4) does not apply to:

(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;

(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;

(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;

(4) Food being cooled as specified under Subparagraph 3-501.15(B)(2); or

(5) Shellstock.

Risk/Intervention - 22 - Time as a public health control: procedures & records

OBSERVATION: Operator has no plan for using time as a public health control.

CORRECTIVE ACTION(S): Create a plan for time as a public health control and maintain the documentation onsite.

CODE CITATION: 3-501.19(A) Except as specified under ¶ (B), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

(1) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control,

(2) The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control,

(3) The food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded; and

(4) Approved written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request that ensure compliance with:

(a) Subparagraphs (A)(1)-(4), and

(b) § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control;

(5) Subparagraphs (A)(1), (2), and (3), do not apply to fresh cheese curd if it is:

- (a) manufactured in a licensed dairy plant,
- (b) packaged at a food establishment or food processing plant,
- (c) not displayed for sale out of temperature control that exceeds 24 hours after manufacturing,
- (d) labeled as specified in § 3-602.11, and is
 - (i) labeled with the date and time of production if displayed out of temperature control; or
 - (ii) just the date of production if curd is discarded at the end of the manufacturing day.

(B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Comments

[Recommend removing paper towels from dish machine area to promote proper hand washing at the hand sink.](#)

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



Doug Schaefer
(608) 785-9679

Inspection Information			
School Name MT CALVARY GRACE LUTHERAN SCHOOL	Address 1614 PARK AVE LA CROSSE, WI 54601	ID # HSAT-7QWC7U	Sanitarian Doug Schaefer
Person In Charge Susan Asp	Contact Person	Telephone # (608)-784-8223	Inspection Date (Current Date) 06-Feb-2013
School District La Crosse Area Lutheran Schools	Operator Certified <input type="radio"/> No <input checked="" type="radio"/> Yes	Name Of Operator Susan Asp	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-Aug-2012		

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	Hot and Cold Holding	Type 3 Heat and Cool	Date Marking
(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	
	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 <input type="radio"/> No <input checked="" type="radio"/> 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
	10-Oct-2012	11-Dec-2012	18-Jan-2013
Temperatures monitored and recorded.	<input checked="" type="radio"/> No <input 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 checked="" type="radio"/> No <input 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
No temperatures were recorded on 10/10/12.

No corrective actions were required on these dates.

Signature	
Person in Charge - Enter your signature below:	Inspector - Enter your signature below:
	Doug Schaefer
 Name Susan Asp	 Title