



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name ONALASKA HIGH SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QXLYL	Facility Telephone # 608 783-4561
Facility Address 700 HILLTOPPER PL ONALASKA , WI 54650	
Licensee Name SCHOOL DISTRICT OF ONALASKA	Licensee Address 1821 MAIN STREET E ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 11/10/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk in cooler	37
walk in freezer	.5
milk bunker	35
reach in freezer	2
reachin coolers	32, 32.5, 34.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Frozen yogurt (cold hold)	34.5
Egg roll (reheat)	171.5
Rice (hot hold)	175
Orange chicken (reheat)	190.5
Orange chicken (hot hold)	166.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high	Passed	200, 250,	Quaternary	
Wiping pail	temperature chemical		200	ammonium	

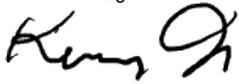
OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 0

Comments
<p>Menu review and risk assessment conducted Discussed in house laundry facilities. Discussed reviewing hand washing procedures with staff.</p>

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



Aron Newberry
(608) 785-9730



DPI School Inspection Report

Inspection Information			
School Name ONALASKA HIGH SCHOOL	700 HILLTOPPER PL ONALASKA , WI 54650	HSAT-7QXLYL	Sanitarian Doug Schaefer
Person In Charge Marilyn Maier	Contact Person	Telephone # (608)-7834561	Inspection Date (Current Date) 04/13/2016
School District	Operator Certified <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Name Of Operator	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Plan Last Reviewed By Food Service Authority 04/01/2014		

Smoking

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	Receiving	Cooling	Reheating
(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 checked="" type="checkbox"/> No <input 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 checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
	Process 2 - Same Day Service <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
	Process 3- Complex Food Preparation <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
Each Process Identifies	Critical Control Points (CCP's) <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
	Critical Limits Established <input checked="" type="checkbox"/> No <input 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
	03/04/2016	03/09/2016	03/16/2016
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 checked="" type="checkbox"/> No <input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No <input 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

Pages have conflicting information and inaccurate temperatures - see Cooling.
Cooling records do not show cooling time or temperature, there is not a 6 hour check either. No CA taken on cooling.
Missing temperature records on some foods on the production records. Not recording initial temperatures or CA.
Modified Cooling Plan in place.

Person in Charge



Sanitarian



Doug Schaefer
(608) 785-9679



Retail Food Establishment Inspection Report

Establishment Information	
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Facility Address 700 HILLTOPPER PL ONALASKA , WI 54650	
Licensee Name SCHOOL DISTRICT OF ONALASKA	Licensee Address 1821 MAIN STREET E ONALASKA , WI 54650

Inspection Information		
Inspection Type Routine	Inspection Date 09/28/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 41, 39, 40, 41

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	154, 162

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high temperature chemical	pass 160 degree	350		QA	
Wiping pail						

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
Discussed employee health training, cleaning of the Taylor machine and precooked animal products are in use.

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


Marilyn Maier

Sanitarian


Doug Schaefer
(608) 785-9679