

LA CROSSE COUNTY  
HEALTH DEPARTMENT  
Environmental Health Division  
F-45002A (Rev. 09/08)



STATE OF WISCONSIN  
Bureau of Environmental and  
Occupational Health  
s. 97.30, s. 254.61, Subchapter  
VII, Wis. Stats.

## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name ROOSEVELT / COULEE MONTESSORI - NORTHSIDE ELEMENTARY SCHOOL	Facility Type DPI School
Facility ID # ASTS-8P3NKZ	Facility Telephone # 608 789-7037
Facility Address 1307 HAYES ST LA CROSSE, WI 54603-1949	
Licensee Name SCHOOL DISTRICT OF LA CROSSE	Licensee Address 807 EAST AVENUE SOUTH LA CROSSE, WI 54601

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date November 06, 2013	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Refrigeration	37, 41
Milk cooler	37, 45

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Taco Meat (hot hold)	171

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Chemical		100		Chlorine
Sanitizer Bucket	Chemical		100		
1					

**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 # 1**

**Risk/Intervention - 21 - Proper date marking and disposition**

**OBSERVATION: (CORRECTED DURING INSPECTION):** The ready to eat pizza in the kitchen cooler was not date marked.

**CORRECTIVE ACTION(S):** Adjust method so that all ready-to-eat potentially hazardous foods are provided with date marking or an effective method of identifying when a food item has exceeded 7-days.

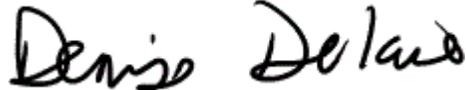
Correct By: 06-Nov-2013

**CODE CITATION:** 3-501.17

**Comments**

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



Denise Delao

Sanitarian



Katie Dempsey  
(608) 785-9731

### DPI School Inspection Report

<b>Inspection Information</b>			
School Name ROOSEVELT / COULEE MONTESSORI - NORTHSIDE ELEMENTARY SCHOOL	1307 HAYES ST LA CROSSE, WI 54603-1949	ASTS-8P3NKZ	Sanitarian Katie Dempsey
Person In Charge Denise Delao	Contact Person Deb Talle	Telephone # (608)-789-7037	Inspection Date (Current Date) 24-Feb-2014
School District LaCrosse	Operator Certified <input checked="" type="radio"/> No <input type="radio"/> Yes	Name Of Operator	Inspection Type Onsite Visit
Food Safety Plan Onsite <input type="radio"/> No <input checked="" type="radio"/> Yes	Plan Last Reviewed By Food Service Authority 17-Oct-2013		

<b>Smoking</b> Smoking Not Observed
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<b>Food Safety Program</b>	<b>Employee Information</b>	<b>Types Of Equipment</b>
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

<b>Written Standard Operating Procedure (SOP) - (Review Three)</b>	<b>SOP Name</b>	<b>SOP Name</b>	<b>SOP Name</b>
<b>SOP Components</b>	<b>Food Allergies</b>	<b>Milk Coolers</b>	<b>Water Contamination</b>
(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

<b>Written Plan Using HACCP Principles</b> <input checked="" type="radio"/> Yes <input type="radio"/> No	<b>Process</b>	<b>Comments</b>
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.

<b>Records Review</b>	<b>Date</b>	<b>Date</b>	<b>Date</b>
	05-Dec-2013	09-Dec-2013	17-Dec-2013
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 checked="" type="radio"/> No <input type="radio"/> Yes	<input checked="" type="radio"/> No <input type="radio"/> Yes	<input checked="" type="radio"/> No <input 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**

- SOP for Allergies:** Recommend changing "Arican" under Peanut listing to reflect "African"
- No corrective action documented on above reviewed records as all temperatures were in the correct parameters.

Person in Charge



Sanitarian



Katie Dempsey