



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name SPENCE ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QWVHH	Facility Telephone # 608 789-7778
Facility Address 2150 BENNET ST 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 10/14/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	38
walk-in freezer	8
milk bunker	45

Food Temperatures	
Description	Temperature (Fahrenheit)
Taco meat (hot hold)	178, 181
Taco Meat (Reheat)	197

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	high	Passed	200,200,2		Chlorine
wiping buckets (3)	temperature		00		Chlorine
3 compartment	chemical		200		
sink	chemical				

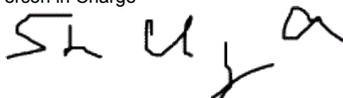
OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 0

Comments
Menu review and risk assessment conducted Discussed employee illness policy

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



Shelly Abraham

Sanitarian



Aron Newberry
(608) 785-9730



DPI School Inspection Report

Inspection Information			
School Name SPENCE ELEMENTARY	2150 BENNET ST LA CROSSE , WI 54601	HSAT-7QWVHH	Sanitarian Aron Newberry
Person In Charge Shelly Abraham	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	SOP Name	SOP Name	SOP Name
Operating Procedure (SOP) - (Review Three)			
SOP Components	Manual Dishwashing	Leftovers	Glove and Utensil use
(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
	01/25/2016	12/08/2015	11/09/2015
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 inventory.

Person in Charge



Sanitarian



Aron Newberry
(608) 785-9730



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SPENCE ELEMENTARY	Facility Type DPI School
Facility ID # HSAT-7QWVHH	Facility Telephone # 608 789-7778
Facility Address 2150 BENNET ST 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 10/07/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	35
walk-in freezer	0
milk bunker	33

Food Temperatures	
Description	Temperature (Fahrenheit)
pasta cook temp	191
green beans cooked	167
green beans re-heat	170
meat sauce hot hold	173
30 min cooling pasta	60

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine wiping buckets (3) 3 compartment sink	high temperature chemical chemical	Passed	50,100,50 NSU	Chlorine Chlorine		

Certified Manager		
Name MICHELLE M ABRAHAM	Certificate # LSAK-AC8RTU	Certificate Expiration 2/19/2021

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Observed Violations
Total # 0

Comments

[Menu review and risk assessment conducted.](#)

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Person in Charge



Michelle Abraham

Sanitarian



Aron Newberry
(608) 785-9730