LA CROSSE COUNTY HEALTH DEPARTMENT
Environmental Health Division

STATE OF WISCONSIN
s. 97.30, s. 254.61, Subchapter VII, Wis. Stats.

Retail Food Establishment Inspection Report

Establishment Information

Facility Name	Facility Type
WEST SALEM HIGH SCHOOL	DPI School
Facility ID #	**Facility Telephone #**
HSAT-7QX82Z	608 786-3078
Facility Address	
405 HAMLIN E WEST SALEM , WI 54669	
Licensee Name	**Licensee Address**
WEST SALEM SCHOOL DISTRICT	405 E HAMLIN ST WEST SALEM , WI 54669

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	11/03/2016	

Equipment Temperatures

Description	Temperature (Fahrenheit)
walk-in cooler	36
walk-in freezer	-3
reach-in coolers	40, 36, 30, 35, 36
milk bunkers	38, 37
reach-in freezer	-2

Food Temperatures

Description	Temperature (Fahrenheit)
soft serve mix (hopper)	39, 40
dressings (condiment bar)	38
pizza (cook)	192
mixed vegetables (hold)	173, 146
chicken patties (hold)	147
cheesy mac bake (hold)	140
milk (bunker)	139
chicken soup (hold)	177, 168

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high	passed	-	-	-	
3	temperature	-	300	ProPower	QA	
compartment	chemical	-	200, 300	Quaternary	QA	
sink	chemical	-	400++	Sanitizer	QA	
sanitizer	chemical			ProPower		
buckets				Quaternary		
sanitizer				Sanitizer		
bucket (a la				ProPower		
carte)				Quaternary		
				Sanitizer		

Certified Manager

Name	Certificate #	Certificate Expiration
WENDY K KAISER	KBRN-9DGL8V	9/20/2018

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 # 1

Risk/Intervention - 26 - Toxic substances properly identified, stored and used

This is a priority item

OBSERVATION: ProPower Quaternary Sanitizer is not being used according to manufacturer's use directions. Sanitizer in bucket is 400++ ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use. Correct By: 03-Nov-2016

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer'slabel instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest controlmaterials, [P] and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments

Contact Sam (785-9732) when corrected or with questions. TPHC Plan on hand and followed. Risk assessment and menu review conducted at inspection.

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

Wendy Kaiser

Sanitarian

Samuel Welch
(608) 785-9732