



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WEST SALEM MIDDLE SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QWMCU	Facility Telephone # 608 786-3078
Facility Address 450 MARK STREET NORTH WEST SALEM , WI 54669	
Licensee Name WEST SALEM SCHOOL DISTRICT	Licensee Address 405 E HAMLIN ST WEST SALEM , WI 54669

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

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	36
walk-in freezer	-9
milk bunker	36
reach-in cooler	36
reach-in freezer	-2

Food Temperatures	
Description	Temperature (Fahrenheit)
chicken cajun alfredo (hold)	136
chicken alfredo (hold)	135, 138
rotini (hold)	138, 135
chicken cajun alfredo (hold)	120

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high	passed	-	-	-	
3	temperature	-	400	ProPower	QA	
compartment	chemical	-	400	Quaternary	QA	
sink	chemical			Sanitizer		
(dispenser)				ProPower		
sanitizer				Quaternary		
buckets (3)				Sanitizer		

Certified Manager		
Name CHERYL M ELLIOTT	Certificate # DOGD-95DB9N	Certificate Expiration 5/11/2018

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 - 19 - Potentially Hazardous Food Time/Temperature

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Cajun alfredo in steam table is hot held at 120°F.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 03-Nov-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments

Contact Sam (785-9732) when corrected or with questions. TPHC Plan in place and followed for salad bar items. 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



Cheryl Elliot

Sanitarian



**Samuel Welch
(608) 785-9732**