



DPI School Inspection Report

Inspection Information			
School Name VALLEY VIEW	2200 TRUE LANE GREEN BAY, WI 54304	HSAT-7QWV69	Sanitarian Mawuenam Matti
Person In Charge Carie Lohman	Contact Person Carie Lohman	Telephone # (920)-492 2935	Inspection Date (Current Date) 22-Mar-2018
School District Ashwaubenon	Operator Certified <input type="radio"/> No <input checked="" type="radio"/> Yes	Name Of Operator Carie Lohman	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="radio"/> No <input checked="" type="radio"/> Yes	Plan Last Reviewed By Food Service Authority 04-Apr-2017		

Food Safety Program	Employee Information	Types Of Equipment
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

Written Standard Operating Procedure (SOP) - (Review Three)	SOP Name	SOP Name	SOP Name
SOP Components	# 10 Storing Food	# 18 Transporting Food to Satellite Kitchens	# 25 Cooking Time / Temp for TSC
(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

Written Plan Using HACCP Principles	Process	Comments
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	

No 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.

Record Review	Date	Date	Date
	20-Mar-2018	05-Feb-2018	30-Oct-2017
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 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
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

* Records are neat, well organized and documented. Good job Carie and team -keep it up!
 * Inspector noticed that the dish machine temperatures for multiple months (Sept. 2017 - March,2018) had the same temperatures recorded each for each day. Is the dish washer wash and rinse temps the same every day of each month temps are taken? Same goes for food temperature logs.
 * Some of the SOP numbers in the index section do not match the SOP contents. There are duplicate SOP numbers for different procedures. For example SOP #24 is for both cooking time/temp for TCS, Food safety in emergency situations and heating time for TCS. There is no SOP for heating TCS in the content section though stated in the index section.

Person in Charge

Sanitarian




Mawuenam Matti
(920) 448-6423