



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name ASHWAUBENON HIGH SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QWF89	Facility Telephone # 920 492-2950
Facility Address 2391 S RIDGE RD GREEN BAY , WI 54304	
Licensee Name ASHWAUBENON SCHOOL DISTRICT	Licensee Address 1055 GRIFFITHS LN GREEN BAY , WI 54304

Inspection Information		
Inspection Type Routine	Inspection Date November 12, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Jaguar True Beverage Cooler	37
Traulsen Reach - in Cooler 1	38/33
Ice Cream Bunker	-14/-8
Alamo Milk Cooler 1	40
CCI Walk-in Freezer	-12
CCI Walk-in Cooler	34
Traulsen Reach -in Cooler 2	35
Alamo Milk Cooler 2	40
Country True Beverage Cooler	38
Vulcan Heated Box 1	156
Vulcan Heated Box 2	150

Food Temperatures	
Description	Temperature (Fahrenheit)
Cut Cucumber (CH)	43
Cut Peppers (CH)	39
Taco Meat (HH)	178
Shredded Chicken (HH)	177
Cheese Sauce (HH)	166
Tomato Soup (HH)	153
Cooked Spaghetti (HH)	135
Meatballs (HH)	180
Diced Cooked Chicken (HH)	182
Alfredo Sauce (HH)	187
Spaghetti Sauce (HH)	160
Brown Rice (HH)	205
Orange Chicken (HH)	154
Beef (HH)	195
Cooked Broccoli (HH)	145
Cut Cantaloupe (CH)	42
Whole Mushrooms (CH)	40
Hot Dogs (HH)	202

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart Sanitizer Bucket 1	High temp Chemical	Final Rinse Temp - 186	200 ppm	P & G Clean Quick	Quaternary Ammonium
3 Compartment Sink Three Compartment Sink	Chemical Chemical		200 ppm	P & G Clean Quick	Quaternary Ammonium

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 # 2****Risk/Intervention - 11 - Food in good condition, safe, & unadulterated**

This is a priority item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): PRIORITY - A can of black olives stored on a rack in the dry storage room was noted dented on the both the top and bottom seams. The can was taken from the shelf and placed on the damaged cans shelf.

CORRECTIVE ACTION(S): Discard any damaged boxes and food that potentially are contaminated or adulterated. Correct By: 12-Nov-2019

CODE CITATION: 3-202.15 FOOD PACKAGES shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [Pf]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a priority foundation item

OBSERVATION: Multiple cambro lids and a cylindrical cambro stored on the dish washing rack in the dish area were noted cracked in multiple places and are not longer smooth and easily cleanable. some were noted with melted edges.

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. Correct By: 19-Nov-2019

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

Comments:

*Facility is very clean and neatly organized.

* Good hot holding and cold holding temperatures. Sanitizer concentration levels and high temp final rinse temps all within required limits. Fantastic job Jeff and team! Keep it up!

* Good glove use and hand washing.

RE-INSPECTION FEES AND ENFORCEMENT POLICY 1. Upon discovery of a priority/critical violation during an inspection, the inspector will note the violation on the inspection form and provide the person in charge of the establishment with instructions as to how to correct the violation and a "correct by" date for the follow-up inspection. 2. The inspector will conduct a follow-up inspection on or after the "correct by" date. If the priority/critical violation has been corrected, no further action will be taken. If, however, the violation still exists, the inspector will assign a new "correct by" date; and a \$150.00 re-inspection fee will be assessed to the establishment owner for non-compliance. An invoice will be mailed to the legal licensee payable within 30 days. 3. The inspector will conduct a re-inspection on or after the second "correct by" date. If the priority/critical violation has not been corrected an additional \$300.00 re-inspection fee will be assessed and the inspector will refer the matter to the Environmental Manager and/or the Health Officer. At that time a 2nd re-inspection date will be scheduled. 4. If the priority/critical violation is not corrected by the 2nd re-inspection on or after the third "correct by" date, an additional \$450.00 fee will be assessed. The establishment operator will be required to attend a mandatory compliance meeting scheduled at the Public Health Division Office with the Inspector, Environmental Manager and Health Officer to discuss failure to correct violations, development of a risk control plan and potential license revocation for the establishment. 5. The inspector will schedule and conduct a special inspection on or after the fourth "correct by" date. If the orders are not corrected at

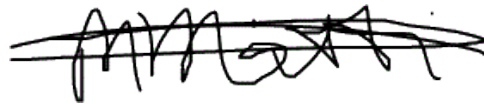
the special inspection the establishment will be ordered closed and the license revocation process started. REPEATED VIOLATIONS: If a violation is repeated on three or more consecutive routine and/or complaint inspections, a \$150.00 fee will be assessed. Repeated non-compliance may result in additional fee assessments, citations, closure of the establishment and/or license revocation or denial of future licenses at the discretion of the Health Officer of the Public Health Division. CLOSE/REOPEN FEES: Priority/Critical violations that are an imminent health hazard and require immediate closure of an establishment or a licensed facility such as a pool will be assessed a \$107.00 closure/reopen fee. Repeated closures may require a mandatory compliance meeting and additional enforcement action may result. CERTIFIED FOOD MANAGER REQUIREMENTS: A \$127.00 penalty fee is assessed for failure to provide a certified food manager on staff as required in Wisconsin Administrative Code ATCP 75 Appendix Ch. 12-201.11 for food establishments. A \$255.00 penalty fee is assessed if the food establishment is still not in compliance 12 months later. ***NOTE: A \$50.00 late penalty fee will be added and assessed to any fee NOT paid within 45 calendar days of the date indicated on your billing letter from this office notifying you of a fee due. Failure to pay all non-compliance fees in full will result in closure of the establishment and license revocation by the Brown County Public Health. ANY OPERATOR AGGRIEVED BY AN ORDER OF THE BROWN COUNTY PUBLIC HEALTH MAY APPEAL SUCH ORDER TO THE BOARD OF HEALTH AS SPECIFIED IN BROWN CODE OF ORDINANCES CHAPTER 37.09(5).

Person in Charge



Jeff Capelle

Sanitarian



Mawuenam Matti
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