



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PIONEER	Facility Type DPI School
Facility ID # HSAT-7QWGSY	Facility Telephone # 920 049-2920
Facility Address 1360 PONDEROSA AVE GREEN BAY , WI 54313	
Licensee Name ASHWAUBENON SCHOOL DISTRICT	Licensee Address 1055 GRIFFTHS ST GREEN BAY , WI 54304

Inspection Information		
Inspection Type Routine	Inspection Date November 13, 2018	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Delfield Supremacy Ref.	34
Leer Walk-in Cooler	27
Leer Walk-in Freezer	-8
Traulsen Cooler	33
Delfield Supermacy Hot Box	122
Milk Cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Apple Sauce (CH)	43
Baby Carrots (CH)	42
Omelet (HH)	187 - 200
French Toast (HH)	176

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart Spray Bottle	High Temp. Chemical	Yes - turned black; Rinse temp-186 degrees F	50 ppm	So White	Bleach

Certified Manager		
Name JEAN M BENO	Certificate # DOGD-9V6A4W	Certificate Expiration 6/21/2020

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 - 19 - Proper hot holding temperatures

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): PRIORITY - Omelet and French toasts located in the Delfield Supremacy heated unit are hot held at 122°F and 129 °F, respectively. Jean reheated omelets and French toast to 187-200°F and 176°F, respectively. Jean stated that she reheated the above foods to about 180 °F before placing them in the heated box 30 minutes before I checked the temperature but the hotbox didn't seem to be holding temp.

CORRECTIVE ACTION(S): Maintain hot potentially hazardous foods at or above 135°F. Correct By: 13-Nov-2018

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).

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

This is a core item

OBSERVATION: The Delfield Supremacy heated box is not maintained in good repair. The equipment is not maintaining temperature. Jean had heated omelets to 180 °F and placed them in the heated box 30 minutes before I checked the temperatures and the food items were at 122 and 129 respectively even though the temperature on the equipment was turned to the highest temp on the dial.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise. Correct By: 20-Nov-2018

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Comments:

* As always the facility is very clean, neat and well organized. Great job Jean - keep up the good work. There were no PRIORITY violations during routine inspection.

*Individually packaged granola in clear covered disposal cups are missing labeling information. There is no ingredient, common name or allergen information on cups. According to Jean the granola is served with yoghurt parfait. The children are not allowed to take food out of the dinning area. In addition the ingredients in the granola are posted on the website for parents to see. Thus labeling may not be required at this point. However, it maybe something to consider in the future to prevent any allergic reactions if granola maybe accidentally shared with anyone else.

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

Sanitarian



Jean Beno



Mawuenam Matti
(920) 448-6423