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**Public Health**  
 Prevent. Promote. Protect.  
 Brown County Health and Human Services

**Retail Food Establishment Inspection Report**

<b>Establishment Information</b>	
Facility Name PARKVIEW MIDDLE SCHOOL	Facility Type DPI School
Facility ID # HSAT-7QX769	Facility Telephone # 920 492-2940
Facility Address 955 WILLARD DR GREEN BAY, WI 54304	
Licensee Name ASHWAUBENON SCHOOL DISTRICT	Licensee Address 1055 GRIFFTHS ST GREEN BAY, WI 54304

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date October 22, 2019	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True Cooler	35
True Freezer	3
Walk-in Freezer	-25
Glenco Cooler	41
Glenco Cooler 2	37
Vulcan Veggie Cooler	29
Milk Cooler 1	40
Milk Cooler 2	43
Ice Cream Bunker	1
True Cooler (near dish washing area)	37
Glenco Cooler 3	39
Hot Box	142

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Taco Meat (CH)	48
Egg Salad (CH)	38
Shredded Turkey (Thawing since 10/21)	26
Booyah (CH)	41
Cut Cantaloupe (CH)	35
Mashed Potatoes (HH)	163
Gravy (HH)	178
Salsbury Steak (HH)	200
Chicken Nuggets (HH)	160
Booyah (HH)	178

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart Sanitizer Bucket	High temp Chemical	Final Rinse Temp - 190	200 PPM		Quaternary Ammonium

<b>Certified Manager</b>		
Name	Certificate #	Certificate Expiration
LOIS M LUDWIG	DOGD-A5RCRS	3/8/2021

**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.

<b>Observed Violations</b>
<p><b>Total # 3</b></p> <p><b>Risk/Intervention - 20 - Proper cold holding temperatures</b>  This is a priority item  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> PRIORITY -Taco meat located in the True reach in refrigerator is cold held at 48°F. Head cook asked the employees to discard the food item.  <b>CORRECTIVE ACTION(S):</b> Maintain cold potentially hazardous foods at or below 41°F Correct By: 22-Oct-2019  <b>CODE CITATION:</b> 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).</p> <p><b>Good Retail Practices - 35 - Food properly labeled original container</b>  This is a core item  <b>REPEAT OBSERVATION:</b> Multiple individually packaged parfait yogurts and sandwiches missing labeling information. There is no ingredient label or common name of food.  <b>CORRECTIVE ACTION(S):</b> Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information. Correct By: 29-Oct-2019  <b>CODE CITATION:</b> 3-602.11 (B) Label information shall include:  (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;  (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;  (3) An accurate declaration of the quantity of contents;  (4) The name and place of business of the manufacturer, packer, or distributor; and  (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]  (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.  (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.</p>



**Good Retail Practices - 47 - Non-food contact surfaces clean**

This is a core item

**OBSERVATION:** Non-food contact surfaces of the interior and exterior surfaces of the fan units in the True beverage reach-in refrigerator located in the kitchen are soiled and covered in thick dust accumulations and looking black.

**CORRECTIVE ACTION(S):** Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 29-Oct-2019

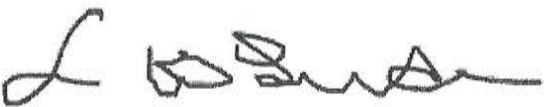
**CODE CITATION:** 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Comments:**

- \* The facility is very clean and well organized. Storage rooms, coolers, equipment, etc are clean and neatly organized! The interior and exterior surfaces of the Hobart high temp dish machine is spotless and shinny. Fantastic job team! Keep up the great work!
- \* Good hot holding temperatures and thawing practices!
- \*Individually packaged parfait yogurts and sandwiches still noted without ingredient labels. Work on labeling these items to prevent any allergy issues.

**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



Lois Ludwig

Sanitarian



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(920) 448-6423