



DPI School Inspection Report

Inspection Information			
School Name PARKVIEW MIDDLE SCHOOL	955 WILLARD DR GREEN BAY, WI 54304	HSAT-7QX769	Sanitarian Mawuenam Matti
Person In Charge Lois Ludwig	Contact Person Lois Ludwig	Telephone # (920)-492 4945	Inspection Date (Current Date) 16-Mar-2018
School District Ashwaubenon	Operator Certified <input type="radio"/> No <input checked="" type="radio"/> Yes	Name Of Operator Lois Ludwig	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="radio"/> No <input checked="" type="radio"/> Yes	Plan Last Reviewed By Food Service Authority 10-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	SOP Name	SOP Name	SOP Name
Operating Procedure (SOP) - (Review Three)			
SOP Components	# 16 Date Marking	# 21 Cleaning and Sanitizing Food Contact Surfaces	# 27 Cooling Holding Time 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 checked="" type="radio"/> No <input type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes	<input type="radio"/> No <input checked="" type="radio"/> Yes
Recording Instructions	<input checked="" type="radio"/> No <input 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 <input checked="" type="radio"/> Yes <input type="radio"/> No	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	
<input type="radio"/> No <input checked="" type="radio"/> 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 Date	Date	Date
s		
Review		
	06-Oct-2017	30-Jan-2018
Temperatures monitored and recorded.	<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
Corrective actions documented.	<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

Comments

*#16 - Date Marking is missing recording keeping and monitoring instructions. Please add these parameters to the date marking section in the standard operation procedure binders. Good record keeping! Keep it up.

* Recording wash and rinse temperatures for high temp dish machine is highly recommended.

Person in Charge

Sanitarian




Mawuenam Matti
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