BROWN COUNTY PUBLIC HEALTH

STATE OF WISCONSIN
s. 97.30, Wis. Stats. and ATCP 75

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 October 5, 2026	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Jaguar True Beverage Cooler	32
Traulsen Reach - in Cooler 1 (Taco Station Area)	36
Master-Bilt Ice Cream Bunker	-20
Alamo Milk Cooler 1	34
CCI Walk-in Freezer	-13
CCI Walk-in Cooler	39
Traulsen Reach -in Cooler 2 (Asian Food Station)	Not Functional
Alamo Milk Cooler 2	33
Country True Beverage Cooler	36
Kolpak Hyrdoponic WIC	37
Kolpak Hydroponic WIF	-9

Food Temperatures	
Description	Temperature (Fahrenheit)
Sausage Pizza (Cook)	204
Cheese Pizza (HH)(Vulcan HH Unit)	135
Taco Meat (HH)(Taco Station Steam Well)	171
Chicken Patties (RH)	185
Cheese Sauce (HH)(Taco Station Steam Well)	160
Vegetable Soup (HH)(Steam Well)	165
Vegable Wild Rice (HH)(Steam Well)	182
Tamales (HH)(Vulcan HH Unit - Asian Station)	147
Sweet Potato Fries (Cook)	170
Steam Broccoli (HH)(Steamwell - Asian Station)	144
Orange Chicken (HH)(Steamwell - Asian Station)	156

Brown Rice (HH)(Steamwell - Asian Station)	171
Yogurt Parfait (CH)(True Jaguar RIBC)	35
Milk (CH)(Right Alamo Milk Cooler)	36
Lettuce Leaf (CCI WIC)(CH)	40

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3 Compartment Sink	High temp Manual	Wash -171, Rinse - 176; indicator turned orange	200 ppm	P & G Professionals Broad Range Quaternary Sanitizer	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 - 13 - Food in good condition, safe, & unadulterated
This is a priority foundation item
OBSERVATION: There are multiple dented apple sauce canned goods in the dry storage room.
CORRECTIVE ACTION(S): Discard any damaged boxes with food that is potentially contaminated or adulterated. Correct By: 15-Oct-2026
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 - 49 - Non-food contact surfaces clean
This is a core item
REPEAT OBSERVATION: Non-food contact surfaces of the fan cover in the True Country beverage reach in cooler is observed with excessive dust accumulation.
CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment. Correct By: 05-Jan-2027
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:

* CFPM - Jeffrey Capelle, Cert. No. - 29608625, Exp. 8/20/2031
*There were NO PRIORITY violations noted during inspection
*There are a few non-priority violations noted. Continue to work on correcting those violation through the school year.
* Good reheating temperatures, cold holding temperatures, and cooking temperatures. Good handwashing too! Keep up the good work!

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

Jeffrey Capelle

Sanitarian

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