



DPI School Inspection Report

Inspection Information			
School Name ASHWAUBENON HIGH SCHOOL	2391 S RIDGE RD GREEN BAY , WI 54304	HSAT-7QWF89	Sanitarian Mawuenam Matti
Person In Charge Jeff Capelle	Contact Person Kaitlin Tauriainen	Telephone # (920)-246 -7255	Inspection Date (Current Date) 02/24/2026
School District Ashwuabenon	Operator Certified <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Name Of Operator Jeff Capelle	Inspection Type Second Inspection
Food Safety Plan Onsite <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	Plan Last Reviewed By Food Service Authority 03/08/2024		

Food Safety Program	Employee Information	Types Of Equipment
Food Service Authority Description Facility Type <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Written Standard Operating Procedure (SOP)	SOP Name	SOP Name	SOP Name
- (Review Three)			
SOP Components	#28 Reheating TCS Foods	#32 Clean up Response Plan for Vomit and Diarrhea Events	#27 Cooling TCS Foods
(Policy and Procedure May Include Critical Limits)	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Monitoring Instructions	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Recording Instructions	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Corrective Action Procedures	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Written Plan Using HACCP Process Principles	Comments
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Menu Items Categorized by Process	Process 1 - No Cook <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
	Process 2 - Same Day Service <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
	Process 3- Complex Food Preparation <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Each Process Identifies	Critical Control Points (CCP's) <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
	Critical Limits Established <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Records Review	Date	Date	Date
	02/24/2026	12/15/2025	09/03/2025
Temperatures monitored and recorded.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Temperature record accurate and consistent.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Corrective actions documented.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes
Employee food safety training program in place.	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes

Comments

* HACCP safety plan is supposed to be updated annually. The last updated plan was on 3/8/2024. Please ensure the plan is updated annually.

* Types of equipment listed in the HACCP binder, however, the quantity of equipment is not indicated.

* Lunch production record missing cooking temperatures and data for 2/20 because there was no school on Friday 2/20 according to staff.

*Based of the records from the taco meat cooking /cooling log, the cooling parameters are not being met. Per the HACCP SOP and proper cooling requirements from the WI Food Code, food must be cooled from 135 to 70 within 2 hours. This does not seem to be the case for taco meat being cooled based on records reviewed from September 2025 - February 2026. We need to revisit this process to ensure proper cooling of the taco meat and any other foods that are cooled in the facility. Good recordkeeping though.

*On the contrary, cooling records from the cooling study temperature log indicates cooling is being done properly for many food items such as rice, taco meat, pizzas, hot dogs, etc. Most of these food items are reaching 50 degrees and below within an hour per the cooling records. Excellent job guys. Keep up the great work!

*Overall, every record reviewed today were very neatly organized and well documented. Excellent work Jeff and team! Keep up the great work!

Person in Charge

Sanitarian




Name
Jeff Capelle

Title
Head Cook

Mawuenam Matti
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