BROWN COUNTY PUBLIC HEALTH

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

Retail Food Establishment Inspection Report

Establishment Information	
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

Inspection Information		
Inspection Type Routine	Inspection Date October 5, 2026	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Ala Carte Reach in Cooler	39
Everest 2 Door Upright Freezer	-1
Walk-in Freezer	-13
True Cooler (Office Area 2)	36
Traulsen Milk Cooler 1 (Service line - Left)	34
Traulsen Milk Cooler 2 (Service Line - Right)	35
Master- Bilt Ice Cream Bunker	-16
True Upright 1 Door Cooler (near dish washing area)	39
Atosa 3 Door Reach in Cooler	41
Milk Cooler 3 (Big - Dinning Area)	Unplugged
Metro Flavorview Warmer	188
Salad Bar	34
Steam well (Right)	172

Food Temperatures	
Description	Temperature (Fahrenheit)
Cottage Cheese (CH)(True Ala Carte RIC)	35
Yogurt Parfait (CH)(True Ala Carte RIC)	32
Milk (CH)(Traulsen Milk Cooler)	36
Pulled Pork (Steam Well)	145
Chicken Quesedilla (RH)	193
Lettuce Leaf (CH)(True 2 Door RIC)	42
Cut Water Melon (CH)(Atosa RIC)	39
Cut Canteloupe (CH)(Atosa RIC)	38
Tamales (RH)	190

Warewashing Info					
Machine Name	**Sanitization Method**	**Thermo Label**	**PPM**	**Sanitizer Name**	**Sanitizer Type**
Hobart Sanitizer Bucket 4 Compartment Sink	High temp Chemical Manual	Wash - 154, Rinse -182; test trip turned orange	150 ppm 400 ppm	P & G Professionals Broad Range Quaternary Sanitzer P & G Professionals Broad Range Quaternary Sanitzer	Quaternary Ammonium 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 # 3

Good Retail Practices - 40 - Personal cleanliness
This is a core item
OBSERVATION: Employee noted wearing a watch while working with food.
CORRECTIVE ACTION(S): Except for a plain ring such as a wedding band, prohibit food employees wearing jewelry on the hands or wrists while working with food. Correct By: 05-Jan-2027
CODE CITATION: 2-303.11 Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips
This is a priority foundation item
OBSERVATION: A quat test kit is not available for checking sanitizer concentrations. The one available is water damage and expired on 11/15/2020.
CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 15-Oct-2026
CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

Good Retail Practices - 49 - Non-food contact surfaces clean
This is a core item
OBSERVATION: Non-food contact surfaces of the evaporator covers in the True ala carte reach in cooler.
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 - Cert. - 26119678, Exp. - 8/21/2029.
* Good cold holding temps and reheating temps. Facility is well organized and clean. Great job! Keep it up.

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

Susan Olbrantz,

Sanitarian

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