



DPI School Inspection Report

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|--|---|---------------------------------------|---|
| Inspection Information | | | |
| School Name PIONEER | 1360 PONDEROSA AVE GREEN BAY , WI 54313 | HSAT-7QWGSY | Sanitarian Mawuenam Matti |
| Person In Charge Jana Kolar | Contact Person Kaitlin Tauriainen | Telephone # (920)-246-7255 | Inspection Date (Current Date) 02/26/2026 |
| School District Ashwaubenon | Operator Certified <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes | Name Of Operator Jana Kolar | 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) - (Review Three) | SOP Name | SOP Name | SOP Name |
|---|---|---|---|
| SOP Components | #22 Wiping Cloths | #11 Storing and Using Chemicals | #7 Approved Source |
| (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 type="checkbox"/> No <input checked="" 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 |

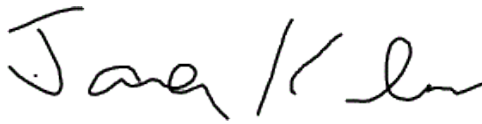
| Written Plan Using HACCP Process Principles <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Comments |
|---|---|
| Menu Items Categorized by Process | Process 1 - No Cook <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes Process 2 - Same Day Service <input type="checkbox"/> 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 |

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.

| Recor ds Review | Date | Date | Date |
|---|---|---|---|
| | 02/26/2026 | 01/06/2026 | 09/17/2025 |
| Temperatu res 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 |
| Temperatu re 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 document ed. | <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 | | | |
| <p>* Food safety binder not updated annually. Last update was on 3/8/2024. * Signed employee health reporting agreement of current employees were available for review. No training records were available for review. *Excellent documentation Jana. Keep up the great work!</p> | | | |

Person in Charge

Sanitarian



Name
Jana Kolar

Title
Head Cook



Mawuenam Matti
(920) 448-6423