

**Public Health - Madison and Dane County  
2701 International Lane Suite 204  
Madison, WI 53704**

**608-242-6515 - FAX 608-242-6435  
www.publichealthmdc.com**

**School Food Service Inspection Report**

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1/10/2017 10:00:00AM  
MONONA GROVE HIGH SCHOOL  
4400 MONONA DR  
MONONA, WI 53716

NO ESTABLISHMENT  
License Number: LICSCD-2010-00094  
Routine Inspection  
HFS ID:  
Ag ID:

Licensee: Monona Grove School District  
Contact:  
Sanitarian: Heidi Ward

**SUMMARY**

Repeat Violations: 0  
Priority Violations: 0  
Additional Violations: 0  
Total Violations: 0  
Reinspection Required: No

**Inspection Details**

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**Person in Charge:** Debby Wienke, Kitchen Manager - ServSafe Certification 8-20-2017; Dee Matthys, Food Service Director

**Cook Temps:** corn 158F, Mexican rice 170F, reheated taco meat (ground beef) 194F

**Hot Temps:** refried beans 174F, nacho cheese 149F, cheese calzones 184F, hamburger patty 194F, hot dog 172F, chicken patty 146F, pulled pork 144F

**Cold Temps:** walk-in cooler 34F air temp; 4 door Traulsen cooler 40F air temp; milk cooler air temps: 33F, 29F; walk-in freezer - food is frozen

**Receiving Temps:** Dominos cheese pizza 159F

**Dishwashing Facilities:** high temp dish machine final rinse >180F - good; wiping cloth bucket with quat water and 4 compartment sink with quat water: 200 ppm - good

**Notes**

Using time as a public health control for cold foods on the salad bar. Discussed thermometer calibration using the ice bath method and cooling methods such as using pre-chilled, shallow pans of food uncovered in the walk-in cooler & stirred as needed to cool foods quickly.

Reminder - do not store probe thermometers for taking food temperatures in quat water. Storing utensils in a sanitizer is not an approved way to store utensils.

Dee Matthys

Print Name

Dee Matthys

Signature

Heidi Ward

Sanitarian Signature

1-12-17

Date

1-11-17

Date

Heidi Ward Phone:

HWard@publichealthmdc.com

Questions concerning this Report should be directed to the Sanitarian listed above or between 8 A.M. and 9 A.M. weekdays at 242-6515. Any operator aggrieved by the above order may request a hearing by contacting the Board of Health, Madison and Dane County, Room 507, City-County Building, no later than fifteen (15) days from the date of this report. According to 19.35, Wis. Statutes, this record may be made available for inspection or copying upon request.

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**School Food Service Inspection Report**

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1/10/2017 11:45:00AM  
WINNEQUAH ELEMENTARY SCHOOL  
800 GREENWAY RD  
MONONA, WI 53716

NO ESTABLISHMENT  
License Number: LICSCD-2010-00098  
Routine Inspection  
HFS ID:  
Ag ID:

Licensee: Monona Grove School District  
Contact:  
Sanitarian: Heidi Ward

**SUMMARY**

Repeat Violations: 0  
Priority Violations: 1  
Additional Violations: 0  
Total Violations: 1  
Reinspection Required: Yes

YOU ARE HEREBY ORDERED TO CORRECT THE FOLLOWING VIOLATIONS OF MADISON/DANE COUNTY GENERAL ORDINANCES AND STATE ADMINISTRATIVE CODE:

**Priority Violations**

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**19a - HOT HOLDING**

Comply by: 01-10-2017

Observation: Rib patty in the steam table is being hot held at 116 degrees F. Employee stated she turned off the steam table to clean between serving times and prevent from getting burned.

Corrective action: Maintain hot potentially hazardous foods at or above 135 degrees F.

Code reference: WFC 3-501.16

CDC Risk Factor: Improper Hold

Action taken notes: Rib patties were discarded at the end of service.

**Inspection Details**

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**Person in Charge:** Ruth Crosby-Kratochvil, Kitchen Manager - ServSafe 8-20-2017; Dee Matthys, Food Service Director

**Cook Temps:** n/o

**Hot Temps:** rib patty 116F, mac and cheese 156F

**Cold Temps:** True 3 door cooler 37F air temp; Manitowoc 3 door cooler 39F air temp; Delfield cooler 39F air temp; AdvantEDGE 2 door freezer, Turbo Air freezer, AdvantEDGE 3 door freezer - all food is frozen

**Receiving Temps:** n/o

**Dishwashing Facilities:** high temp dish machine >180F final rinse - good, quat water 200 ppm

**Notes**

Reminders - do not store probe thermometers for taking food temperatures in quat water. Storing utensils in a sanitizer is not an approved way to store utensils. The ceiling where the walk-in cooler used to be has acoustical type ceiling tiles. Food preparation does not occur in this area, but if the kitchen is remodeled, these ceiling tiles will need to be replaced with ones that are washable and nonabsorbent.

A re-inspection will occur on 1-24-2017.

Dee Matthys  
Print Name

Dee Matthys  
Signature

1-12-17  
Date

Heidi Ward  
Sanitarian Signature

1-11-17  
Date

Heidi Ward Phone:  
HWard@publichealthmdc.com

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**Dane County School Inspection Report**

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1/24/2017 at 11:25:50AM  
WINNEQUAH ELEMENTARY SCHOOL  
800 GREENWAY RD  
MONONA, WI 53716

License Number: LICSCD-2010-00098  
Reinspection  
HFS ID:

Licensee:  
Contact:  
Sanitarian ID:

**SUMMARY**

Corrected Violations: 0  
Uncorrected or Longer Compliance Violations: 0  
Reinspection Required: No

YOU ARE HEREBY ORDERED TO CORRECT THE FOLLOWING VIOLATIONS OF MADISON/DANE COUNTY  
GENERAL ORDINANCES AND STATE ADMINISTRATIVE CODE:

**Items Corrected**

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19a - HOT HOLDING

**Items Uncorrected**

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**\*\*NONE\*\***

*meatloaf hot holding at 153°F*

*See Matthys*  
\_\_\_\_\_  
Print Name

*See Matthys*  
\_\_\_\_\_  
Signature

*Heidi Ward*  
\_\_\_\_\_  
Sanitarian Signature

*1-24-17*  
\_\_\_\_\_  
Date

*1-24-2017*  
\_\_\_\_\_  
Date

Date

Heidi Ward Phone: 608-242-6494  
hward@publichealthmdc.com

Questions concerning this Report should be directed to the Sanitarian listed above or between 8 A.M. and 9 A.M. weekdays at 242-6515. Any operator aggrieved by the above order may request a hearing by contacting the Board of Health, Madison and Dane County, Room 507, City-County Building, no later than fifteen (15) days from the date of this report. According to 19.35, Wis. Statutes, this record may be made available for inspection or copying upon request.



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**School Food Service Inspection Report**

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1/11/2017 9:45:00AM  
GLACIAL DRUMLIN SCHOOL  
801 Damascus TRAIL  
COTTAGE GROVE, WI 53527

NO ESTABLISHMENT  
License Number: LICSCD-2010-00095  
Routine Inspection  
HFS ID:  
Ag ID:

Licensee: Monona Grove School District  
Contact:  
Sanitarian: Heidi Ward

**SUMMARY**

Repeat Violations: 0  
Priority Violations: 0  
Additional Violations: 0  
Total Violations: 0  
Reinspection Required: No

**Inspection Details**

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**Person in Charge:** Linda Ammann, ServSafe B-20-2017; Dee Matthys, School Nutrition Coordinator

**Cook Temps:** mashed potatoes 161F, peas and carrots 183F

**Hot Temps:** turkey and gravy 173F

**Cold Temps:** Victory #3 cooler 34F air temp; Victory #4 cooler 32F air temp top, freezer below - ok; milk cooler blue side 37F air temp; milk cooler red side 33F; walk-in cooler air temp 33F with taco meat cooled from yesterday at 34F; walk-in freezer - food is frozen

**Receiving Temps:** n/o

**Dishwashing Facilities:** high temp dish machine >180F final rinse; wiping cloth bucket with quat water at 200 ppr

**Notes**

Notes - Hose bibb vacuum breakers are needed below valves on the y connection on the mop sink. The kitchen hood exhaust wasn't working during the inspection and a work order has been placed to fix the exhaust system. Reminder - Even if a staff member has short hair, that staff member should still wear a hair restraint.

Dee Matthys  
\_\_\_\_\_  
Print Name

Dee Matthys  
\_\_\_\_\_  
Signature

Heidi Ward  
\_\_\_\_\_  
Sanitarian Signature

1-12-17  
\_\_\_\_\_  
Date

1-11-17  
\_\_\_\_\_  
Date

Heidi Ward Phone:  
HWard@publichealthmdc.com

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**School Food Service Inspection Report**

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1/11/2017 11:30:00AM  
TAYLOR PRAIRIE SCHOOL  
900 N PARKVIEW ST  
COTTAGE GROVE, WI 53527

NO ESTABLISHMENT  
License Number: LICSCD-2010-00097  
Routine Inspection  
HFS ID:  
Ag ID:

Licensee: Monona Grove School District  
Contact:  
Sanitarian: Heidi Ward

**SUMMARY**

Repeat Violations: 0  
Priority Violations: 0  
Additional Violations: 0  
Total Violations: 0  
Reinspection Required: No

**Inspection Details**

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**Person in Charge:** Debra Fahey, ServSafe 2-23-2017; Dee Matthys, School Nutrition Coordinator

**Cook Temps:** peas and carrots 183F

**Hot Temps:** mashed potatoes 175F, turkey and gravy 164F

**Cold Temps:** milk cooler air temps: 35F, 34F; Hobart 3 door cooler 37F air temp; walk-in freezer - food is frozen

**Receiving Temps:** n/o

**Dishwashing Facilities:** high temp dish machine >180F final rinse; 3 comp sink with quat water at 200 ppm

**Notes**

Discussed thermometer calibration using the ice bath method.

*Dee Matthys*

Print Name

Signature

Sanitarian Signature

Heidi Ward Phone:  
HWard@publichealthmdc.com

Date

Date

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1/11/2017 12:15:00PM  
COTTAGE GROVE ELEMENTARY SCHOOL  
470 N MAIN ST  
COTTAGE GROVE, WI 53527

NO ESTABLISHMENT  
License Number: LICSCD-2010-00096  
Routine Inspection  
HFS ID:  
Ag ID:

Licensee: Monona Grove School District  
Contact:  
Sanitarian: Heidi Ward

**SUMMARY**

Repeat Violations: 0  
Priority Violations: 0  
Additional Violations: 0  
Total Violations: 0  
Reinspection Required: No

**Inspection Details**

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**Person in Charge:** Sharon Bates, ServSafe 11-8-2019; Dee Matthys, School Nutrition Coordinator

**Cook Temps:** n/o

**Hot Temps:** mashed potatoes 190F, turkey and gravy 156F, peas and carrots 135F

**Cold Temps:** 2 door Hobart cooler 39F air temp; walk-in cooler 39F air temp; milk cooler 37F air temp; 3 door True freezer and 2 door Turbo Air freezer - food is frozen

**Receiving Temps:** n/o

**Dishwashing Facilities:** high temp dish machine >180F final rinse; 3 compartment sink with quat water at 200 ppm

**Notes**

Discussed thermometer calibration using the ice bath method and proper cooling methods.  
Note - hose bibb vacuum breakers are needed below the valves on the y connection on the mop sink. The pressure on the dish machine was reading between 5-10 psi and the machine data plate states the water pressure should be 15-25 psi. Need to determine if water pressure is indeed too low or gauge might be broken.  
Reminder - faucet handles on the bathroom handwash sink are not non-hand operated. If these faucets ever need to be replaced, they should be replaced with non-hand operated faucet handles (ex. wrist paddles).

Dee Matthys  
Print Name

Dee Matthys  
Signature

Heidi Ward  
Sanitarian Signature

1-12-17  
Date

11-1-17  
Date

Heidi Ward Phone:  
HWard@publichealthmdc.com

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