

Public Health - Madison and Dane County
2300 South Park Street, Room 2010
Madison, WI 53713

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

School Food Service Inspection Report

02/13/2018 at 5:14 pm
MONONA GROVE HIGH SCHOOL
4400 MONONA DR
MONONA, WI 53716

License Number: LICSCD-2010-00094
Inspection Type: Routine Inspection

SUMMARY

Repeat Violations: 0
Priority Violations: 0
Additional Violations: 2
Total Violations: 2
Reinspection Required: No

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

Additional Violations

PHYSICAL FACILITY - GOOD REPAIR

Observation: The back exit/entry door, ^{from the kitchen} to the custodial back room is missing the bottom threshold seal. Comply by: 2/27/2018
Corrective action: Maintain the physical facilities so they are in good repair at all times.
Code reference: WFC 6-501.11
Good Retail Practice
Action taken notes:

REFUSE - OUTSIDE RECEPTACLES

Observation: The covers for the outdoor waste receptacles are open. Comply by: 2/13/2018
Corrective action: Provide tight fitting lids, doors and covers for the receptacles and waste handling units used for refuse, recyclables and returnables.
Code reference: WFC 5-501.15
Good Retail Practice
Action taken notes:

Inspection Details

Cold Temps: Walk in, Traulsen 6 door pass through, 2 beverage, True milk, Norlake milk, all coolers at or below 41F; Walk in freezer below 32F.
Cook Temps: n/o
Cooling Time and Temps: Turkey gravy - 1 hour, 135F - 70F then placed in cold holding.
Dishwashing Facilities: Hot temp - 160F -OK

Factsheets Given: none
Hot Temps: Steam table #1 - Breaded chicken 144F; Heat lamp tray table - Sausage pizza 152F; Steam table #3 - Turkey gravy 174F.
Person in Charge: Dee - Food Service Director
Receiving Temps: n/o
Reheating Time and Temps: n/o

Print Name

Dee Matthey

2/13/018

Signature

[Handwritten Signature]

Date

2/13/2018

Sanitarian Signature

Date

Jesse Ramirez Phone: (608) 242-6504
jramirez@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 (608) 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

02/13/2018 04:45 PM
WINNEQUAH ELEMENTARY SCHOOL
MONONA GROVE SCHOOL DISTRICT
800 GREENWAY RD
MONONA, WI 53716

License Number: LICSCD-2010-00098
Inspection: Routine Inspection

SUMMARY

Repeat Violations	0
Total Violations	4
Reinspection Required	No

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

Additional Violations

HANDSINK - NON-HAND FAUCETS

Comply By: 03/13/2018

Observation: The handsink located in the food employee restroom of this facility is not equipped with a non-hand operated faucet.

Corrective action: Provide a functional non-hand operated faucet at all hand sinks in the facility.

Code reference: WFC 5-202.12(C)

Good Retail Practice

Action taken notes:

PHYSICAL FACILITY - CLEAN

Comply By: 02/20/2018

Observation: The floor surface area under the upstairs food service counter is dirty with heavy build up of grease, dirt, dust and stuck food debris.

Corrective action: Clean the physical facilities at a frequency necessary to keep them clean.

Code reference: WFC 6-501.12

Good Retail Practice

Action taken notes:

PHYSICAL FACILITY - GOOD REPAIR *into the kitchen*

Comply By: 02/27/2018

Observation: The receiving entry/exit door *is* missing the bottom threshold seal.

Corrective action: Maintain the physical facilities so they are in good repair at all times.

Code reference: WFC 6-501.11

Good Retail Practice

Action taken notes:

REFUSE - OUTSIDE RECEPTACLES

Comply By: 02/13/2018

Observation: The covers for the outdoor waste receptacles are open.

Corrective action: Provide tight fitting lids, doors and covers for the receptacles and waste handling units used for refuse, recyclables and returnables.

Code reference: WFC 5-501.15

Good Retail Practice

Action taken notes:

Inspection Details

Cold Temps:	True, Manitowoc, Delfield, Norlake milk, all coolers at or below 41F; AdvantEdge, Norlake, Turbo Air, all freezers below 32F.
Cook Temps:	n/o
Cooling Time and Temps:	n/o
Dishwashing Facilities:	High temp - 160F - OK
Factsheets Given:	none
Hot Temps:	Steam table - Turkey gravy 160F.
Person in Charge:	Dee - Food Service Director
Receiving Temps:	n/o
Reheating Time and Temps:	n/o

Notes:

Reviewed cross contamination protocol and procedure on food service line.

Dee Mathys

Print Name

Dee Mathys

Signature

2-13-18

Date

Jesse Ramirez

Sanitarian Signature

2-13-18

Date

Jesse Ramirez Phone:
jramirez@publichealthmdc.com

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School Food Service Inspection Report

02/13/2018 12:00 PM
TAYLOR PRAIRIE SCHOOL
MONONA GROVE SCHOOL DISTRICT
900 N PARKVIEW ST
COTTAGE GROVE, WI 53527

License Number: LICSCD-2010-00097
Inspection: Routine Inspection

SUMMARY

Repeat Violations	0
Total Violations	1
Reinspection Required	No

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

Additional Violations

THERMOMETER - INACCURATE INDICATING

Comply By: 02/13/2018

Observation: Thermometer in Norlake milk cooler labeled #1 is inaccurate by greater than +/- 3 degrees.
Corrective action: Calibrate or replace thermometer.
Code reference: WFC 4-203.12
Good Retail Practice
Action taken notes:

Inspection Details

Cold Temps:	2 Norlake milk, Hobart 3 door, all coolers at or below 41F; Walk in freezer below 32F.
Cook Temps:	n/o
Cooling Time and Temps:	n/o
Dishwashing Facilities:	Hot temp - 160F -OK
Factsheets Given:	none
Hot Temps:	Steam table - Turkey gravy 160F.
Person in Charge:	Dee - Food Service Director
Receiving Temps:	n/o
Reheating Time and Temps:	n/o

Notes:

Reviewed cross contamination protocol/procedure on the food service.

Dee Matthys

Print Name

Dee Matthys

Signature

JST

Sanitarian Signature

2-13-18

Date

2.13.18

Date

Jesse Ramirez Phone:
jramirez@publichealthmdc.com

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School Food Service Inspection Report

02/13/2018 at 4:15 pm
COTTAGE GROVE ELEMENTARY SCHOOL
470 N MAIN ST
COTTAGE GROVE, WI 53527

License Number: LICSCD-2010-00096
Inspection Type: Routine Inspection

SUMMARY

Repeat Violations: 0
Priority Violations: 1
Additional Violations: 2
Total Violations: 3
Reinspection Required: No

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

Priority Violations

HANDSINK - ACCESSIBLE/CONVENIENT

Corrected Onsite Comply by: 3/13/2018
Observation: There is no properly designated handwashing sink in the kitchen area. Existing Handwash sink being used as a prep sink.
Corrective action: Provide an accessible handwashing sink to facilitate handwashing by food employees.
Code reference: WFC 5-203.11; 5-204.11; 5-205.11
Control of Hands as a Vehicle of Contamination
Action taken notes: Food Service Director states proper handwash sink set up will be in place by 3/13/2018.

Additional Violations

HANDSINK - NON-HAND FAUCETS

Comply by: 3/13/2018

Observation: The handsink located in the employee restroom of this facility is not equipped with a non-hand operated faucet.
Corrective action: Provide a functional non-hand operated faucet at all hand sinks in the facility.
Code reference: WFC 5-202.12(C)
Good Retail Practice
Action taken notes:

PHYSICAL FACILITY - GOOD REPAIR

Comply by: 2/27/2018

Observation: The back kitchen door entry/exit from custodial back room is missing the bottom threshold seal.
Corrective action: Maintain the physical facilities so they are in good repair at all times.
Code reference: WFC 6-501.11
Good Retail Practice
Action taken notes:

Inspection Details

Cold Temps: Walk in, Beverage Air milk both coolers at or below 41F; True, Turbo Air, both freezers below 32F.
Cook Temps: n/o
Cooling Time and Temps: n/o
Dishwashing Facilities: High temp - 160 - OK
Factsheets Given: none
Hot Temps: Crescor hot hold - Turkey gravy 17F.
Person in Charge: Dee - Food Service Director
Receiving Temps: n/o
Reheating Time and Temps: Turkey gravy dated 1/17/2018 - 15 minutes, 180F.

Notes

Discussed Handwash sink options in the kitchen area. Proper designation and proper set up of designated handwash sink.

Print Name

Dee Matthey

2/13/2018

Signature

[Signature]

Date

2/13/2018

Sanitarian Signature

Date

Jesse Ramirez Phone: (608) 242-6504
jramirez@publichealthmdc.com

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School Food Service Inspection Report

02/13/2018 at 10:30 am
GLACIAL DRUMLIN SCHOOL
801 Damascus TRAIL
COTTAGE GROVE, WI 53527

License Number: LICSCD-2010-00095
Inspection Type: Routine Inspection

SUMMARY

Repeat Violations: 0
Priority Violations: 1
Additional Violations: 2
Total Violations: 3
Reinspection Required: No

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

Priority Violations

FOOD - SAFE

Corrected Onsite Comply by: 2/13/2018
Observation: Apples in walk in cooler found bruised and unwashed.
Corrective action: Discard unsafe or adulterated food items.
Code reference: WFC 3-101.11
Approved Source
Action taken notes: Lead food employee discarded food product.

Additional Violations

GOOD REPAIR - EQUIPMENT

Comply by: 2/20/2018
Observation: The walk in freezer has ice build up on its service line.
Corrective action: Maintain equipment in good repair.
Code reference: WFC 4-501.11
Good Retail Practice
Action taken notes:

PHYSICAL FACILITY - GOOD REPAIR

Comply by: 2/27/2018

Observation: The back double exit doors bottom threshold and center seals are missing. The dry storage room door's bottom threshold seal is missing.

Corrective action: Maintain the physical facilities so they are in good repair at all times.

Code reference: WFC 6-501.11

Good Retail Practice

Action taken notes:

Inspection Details

Cold Temps:	Walk in, Victory 4 door, Norlake milk, all coolers at or below 41F; Walk in freezer below 32F.
Cook Temps:	n/o
Cooling Time and Temps:	n/o
Dishwashing Facilities:	Hot Temp - 160F - OK
Factsheets Given:	none
Hot Temps:	Steam table - Breakfast egg wrap 180F.
Person in Charge:	Dee - Food Service Director
Receiving Temps:	n/o
Reheating Time and Temps:	n/o

Print Name

Dee Matthey

2/13/2018

Signature

[Signature]

Date

2/13/2018

Sanitarian Signature

Date

Jesse Ramirez Phone: (608) 242-6504
jramirez@publichealthmdc.com

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