

SCHOOL FOOD SAFETY PROGRAM INSPECTION REPORT

School Name Mount Horeb Intermediate Center		School Address 200 Hanneman Blvd, Mt Horeb		County Dane	ID Number LICSCD-2010-00103
Person In Charge Shelley Cleary		Contact Person Michelle Denk		Telephone Number 608-807-8845	
Current Date 2/15/23	School District Mount Horeb	Is operator certified? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> N/A		Name of Certified Operator No proof available	
Inspection Type (check one) <input checked="" type="checkbox"/> Second Inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Visit / No Action <input type="checkbox"/> Onsite Visit <input type="checkbox"/> Other		Action Taken (check one) <input type="checkbox"/> License Suspended <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional <input type="checkbox"/> Withhold <input type="checkbox"/> Revoke <input type="checkbox"/> Other			
Is the Food Safety Plan onsite? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Plan last reviewed by Food Service Authority Date: 04/27/22			

FOOD SAFETY PROGRAM

Food Service Authority Description		
Facility type(s) Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Update to Production	Employee Information Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Types of equipment: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

WRITTEN STANDARD OPERATING PROCEDURE (SOP) (Review three

SOP Components	SOP Name #10, Storing Food	SOP Name #24, Reheating Commercial TCS Foods	SOP Name #21, Cleaning and Sanitizing
Policy and Procedure (may include critical limits)	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Monitoring Instructions	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Recording Instructions	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Corrective Action Procedures	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Written Plan using HACCP principles Yes No

Menu items categorized by process	Process 1 – No Cook	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
	Process 2 – Same Day Service	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
	Process 3 – Complex Food Preparation	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Each Process Identifies	Critical Control Points (CCP's)	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
	Critical Limits Established	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

RECORDS REVIEW

Record three random dates within the last inspection period; give an overall review for each of the categories. "Yes" if in compliance, "No" if not in compliance, note in comments.

Date: 02/10/23	Date: 02/06/23	Date: 01/20/23
Temperatures Monitored and Recorded	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Comments:
Temperature Record Accurate and Consistent	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Corrective Actions Documented	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Is an employee food safety-training program in place?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

INSPECTION NARRATIVE:

Facility Name Mt Horeb Intermediate Center

Date 02/15/23

Food safety plan SOPs are stored out of order; reorganize binder to keep only current SOPs in order per table of contents.

School receives product directly and washes produce; school type to be updated to production kitchen.

No proof of a current food protection manager available onsite. Shelley's certificate expired Sept. 2022.

For SOP #24, Reheating Commercially Processed TCS Foods, the procedure does not state that the temperature of 135F must be reached within 2 hours.

Update SOP to include the time limit of 2 hours both in the procedure description. In the corrective action section, update to state that if food does not reach 135F within 2 hours, it must be discarded.

For SOP #21, Cleaning and Sanitizing, monitoring and recording of chemical sanitizer concentration is not included. Update SOP to include testing of chemical solution via sanitizer test strips and record on log sheet. Recommend testing at same frequency as dish machine.

I understand and agree to comply with the corrections ordered on this report. Correct violations by the next inspection or within the period specified in the report.



SIGNATURE - Person-in-charge

2/15/23

Date Signed



SIGNATURE - Health Inspector

2/15/23

Date Signed