

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

10/20/2021 at 11:47 am
MOUNT HOREB HIGH SCHOOL
305 S EIGHTH ST
MOUNT HOREB, WI 53572

License Number: LICSCD-2010-00100
Inspection Type: Routine Inspection

SUMMARY

Repeat Violations: 0
Priority Violations: 2
Additional Violations: 5
Total Violations: 7
Reinspection Required: Yes

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: 10/20/2021
Observation: Handsink in cafe front counter is not accessible; use of sink blocked by sanitizer bucket stored in sink basin.
Corrective action: Provide an accessible handsink 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: Bucket moved.

TEMPERATURE - COLD HOLDING

Comply by: 10/20/2021
Observation: Yogurt in right-hand retail reach-in cooler in cafe is at 46F.
Corrective action: Maintain cold TCS foods at or below 41 degrees F.
Code reference: WFC 3-501.16
Time/Temperature Control
Action taken notes:

Additional Violations

AIR GAP - SPRAY ARM

Comply by: 10/27/2021

Observation: No air gap provided at the spray arm for sink by dish machine.
Corrective action: Provide an air gap between water supply and flood rim of fixture to protect water supply.
Code reference: WFC 5-202.13
Good Retail Practice
Action taken notes:

FOOD - CONTAMINATION

Comply by: 10/27/2021

Observation: Food in single basin food prep sink is subject to potential contamination from attached garbage disposal.
Corrective action: Change methods or procedures to protect foods from contamination. Remove garbage disposal from prep sink.
Code reference: WFC 3-307.11
Good Retail Practice
Action taken notes: Until disposal is removed, all food prep activities must occur above flood rim of food prep sink.

FOOD PREP SINK

Corrected Onsite Comply by: 10/20/2021

Observation: Staff state they wash fruit in the prewash/dump sink in the cafe front counter area.
Corrective action: Provide and use a sink solely for the purpose of food preparation. Use food prep sink in cafeteria for produce washing.
Code reference: WFC 4-301.16
Good Retail Practice
Action taken notes: Discussed with staff.

HANDSINK - SIGNAGE

Comply by: 10/20/2021

Observation: No handwashing signage is provided at employee handwash sinks in cafe (2) nor at hand sink in kitchen nearest walk-in coolers.
Corrective action: Provide a sign or poster at each employee handwash sink that reminds food employees to wash their hands.
Code reference: WFC 6-301.14
Good Retail Practice
Action taken notes:

SNEEZE GUARDS

Comply by: 10/27/2021

Observation: Washed fruits (apples, pears) are not protected from consumer contamination when out on self-service area in cafeteria and in cafe.
Corrective action: Provide a food shield, packaging, or other effective means to protect food from potential consumer contamination.
Code reference: WFC 3-306.11
Good Retail Practice
Action taken notes:

Inspection Details

Cold Temps:	Smaller walk-in cooler: hardboiled eggs 37F. Larger walk-in cooler: air temperature 35F. Cafe undercounter coolers: air temperature 41F, 38F. Cafe right-hand retail reach-in cooler: yogurt 46F. Cafe left-hand reach-in retail cooler: air temperature 36F. Freezers maintaining product frozen.
Cook Temps:	Rice 209F.
Cooling Time and Temps:	N/O
Dishwashing Facilities:	Kitchen high temp dish machine, final rinse 195F. Kitchen 3 compartment sink, quat 200 ppm. Cafe 3 compartment sink, quat 150 ppm.
Hot Temps:	Self-serve steam table: cooked veggies 163F. Upright 2 door hot hold cabinets: sausage pizza 157F, pulled pork sandwiches 109F.

Person in Charge: Jen
Receiving Temps: N/O
Reheating Time and Temps: Pepperoni pizza 195F.

Notes


Using TPHC for all foods served on buffet line, (i.e. hot sandwiches, pizza, salad bar, etc.).

If concrete wall that separates front counter and utensil washing area is ever observed to be soiled and not easily cleanable due to concrete surface, wall will be required to be sealed to render is smooth and easily cleanable.

Contact sanitarian for reinspection when cafe retail cooler is repaired.

jennifer o'connor

Print Name



10-20-21

Signature



Date

10-20-21

Sanitarian Signature

Date

Courtney Ziemer, RS, CFOI, CP-FS Phone: 608-220-2354
cziemer@publichealthmdc.com

Questions concerning this report should be directed to the Sanitarian listed above or by phone 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, 210 Martin Luther King Jr. Blvd. Room 507, City-County Building, Madison, WI 53703, by written notice 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 public review or copying upon request.