

**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

10/25/2019 at 2:28 pm
ROYAL OAKS ELEMENTARY
2215 PENNSYLVANIA AVE
SUN PRAIRIE, WI 53590

License Number: LICSCD-2010-00117
Inspection Type: Routine Inspection

SUMMARY

Repeat Violations: 0
Priority Violations: 1
Additional Violations: 1
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:

Priority Violations

TEMPERATURE - HOT HOLDING

Corrected Onsite Comply by: 10/25/2019
Observation: Turkey ham sandwich on cookie tray on hot counter top being hot held at 125 degrees F.
Corrective action: Maintain hot TCS foods at or above 135 degrees F.
Code reference: WFC 3-501.16
Time/Temperature Control
Action taken notes: Turkey ham reheated to 135 F. in less than 30 minutes in the oven.

Additional Violations

WIPING CLOTHS

Corrected Onsite Comply by: 10/25/2019
Observation: Wet wiping cloths improperly stored in a bleach solution of around 40 ppm.
Corrective action: Store wiping cloths in a container of sanitizer solution when not in use. Wet cloths used with raw animal foods shall be kept in a separate sanitizing solution.
Code reference: WFC 3-304.14
Good Retail Practice
Action taken notes: New bleach solution made, and tested at 50 ppm.

Inspection Details

Cold Temps: Norlake milk cooler in the back room: Air temp 37 F.
 Continental 2 door refrigerator: Green peas 29 F.
 True refrigerator: shredded Cheddar cheese 40 F in a plastic pan.
 Upright continental refrigerator: Milk fat free 40 F.
 Front Norlake milk cooler: Air temp 38 F.

Cook Temps: N/O

Cooling Time and Temps: N/O

Dishwashing Facilities: High temperature dish machine: Final rinse 182 F.
 4 compartment dish washing sinks: chlorine 50 ppm.
 Wiping cloth bucket: ~40 ppm, new solution made and tested @ 50 ppm.

Hot Temps: Hot counter top Turkey ham sandwich 125 F.

Person in Charge: Patricia

Receiving Temps: N/O

Reheating Time and Temps: South bend Oven: Turkey ham 135 F in 3 minutes.

Notes

CFM: Barb Tiedt, expire 2/25/2021, and Patricia Meyer, expire 4/3/2023

Salad bar is used under time as a public health control (TPHC).

Cathy Berk

Print Name

Cathy Berk

10/25/2019

Signature

[Handwritten Signature]

Date

10/25/2019

Sanitarian Signature

Date

Lamin Jadama Phone: 608-243-0327
 LJadama@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.