

SCHOOL FOOD SAFETY PROGRAM INSPECTION REPORT

School Name C.H. Bird Elementary School		School Address 1170 N Bird St, Sun Prairie, WI 53590		County Dane	ID Number LICSD-2010-00120
Person In Charge Amber Davis		Contact Person Barb Waara, Director of School Nutrition, bmwaara@sunprairieschools.org			Telephone Number (608) 834-7800
Current Date 2/22/2024	School District Sun Prairie School District	Is operator certified? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A		Name of Certified Operator Barb Waara Food Protection Manager Certification expires 4/7/2027	
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: 8/25/2023		

FOOD SAFETY PROGRAM

Food Service Authority Description Facility type(s) Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			Employee Information Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Types of equipment: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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WRITTEN STANDARD OPERATING PROCEDURE (SOP) (Review three)

SOP Components	SOP Name #5 Cleaning and Sanitizing Food Contact Surfaces and Equipment	SOP Name #8 Date Marking Ready-to- Eat, Potentially Hazardous Food	SOP Name #13 Using and Calibrating Thermometers
Policy and Procedure (may include critical limits)	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"/>
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 checked="" type="checkbox"/> No <input type="checkbox"/>
Corrective Action Procedures	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"/>

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 type="checkbox"/> No <input checked="" 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: 12/14/2023	Date: 1/18/2024	Date: 2/9/2024
Temperatures Monitored and Recorded	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Comments: See page 2.
Temperature Record Accurate and Consistent	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Corrective Actions Documented	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Is an employee food safety training program in place?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

INSPECTION NARRATIVE:

Facility Name	Date
C.H. Bird Elementary School	2/22/2024

Page 4 in the Food Safety Plan (details for SOP #3 Employee Health and Illness Reporting) is missing.

Make sure to note the monthly dishwasher check on the dishwasher log.

During the 9/22/2023 routine inspection, a cold holding violation was written for the Hobart 2 door upright cooler. The following was noted on the report: "Hobart 2 door upright cooler: peas 47F, yogurt 46F, milk 43F, air temp 45-50F" and "Action taken notes: All TCS foods moved to another cooler." On the temperature log for this cooler, the person-in-charge at the time wrote noted "43" for an end shift temperature and a corrective action of "called to fix" was noted. What was observed during the health inspection was not accurately noted on the log.

I understand and agree to comply with the corrections ordered on this report. Violations must be corrected by the next inspection or within the time period specified in the report.

Amber Davis



SIGNATURE - Person-in-charge

2/22/2024

Date Signed



SIGNATURE - Health Inspector

2/22/2024

Date Signed