

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

11/04/2022 at 11:34 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: 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

HANDWASHING - DRYING

Corrected Onsite Comply by: 11/4/2022
Observation: No single-use toweling or approved hand drying device available at cafe front counter handsink for hand drying.
Corrective action: Provide single-use toweling or an approved hand drying device at handsink to facilitate proper handwashing.
Code reference: WFC 6-301.12
Control of Hands as a Vehicle of Contamination
Action taken notes: Single use towels provided.

Additional Violations

THERMOMETER - INACCURATE INDICATING

Corrected Onsite Comply by: 11/11/2022
Observation: Thermometer in top of cafe display cooler is inaccurate by greater than +/- 3 degrees. Reading 46F but foods have internal temperature of 37F.
Corrective action: Calibrate or replace thermometer.
Code reference: WFC 4-203.12
Good Retail Practice
Action taken notes: Thermometer replaced.

WIPING CLOTHS

Corrected Onsite

Comply by: 11/4/2022

Observation: Wet wiping cloth sanitizer solution is soiled and at 0 ppm quat.

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: Solution replaced, now at 200 ppm quat.

Inspection Details

Cold Temps:	Produce walk-in cooler: air temperature 35F. Main walk-in cooler: air temperature 34F. Retail grab n go coolers: air temperature 41F, 36F. Milk dispensers: 32F, 35F surface temperature. Cafe single door undercounter coolers: air temperature 39F, 36F. Cafe 2 door upright cooler: air temperature 39F. Cafe display cooler: top, hardboiled egg 37F; bottom, air temperature 40F.
Cook Temps:	Cheese pizza 190F.
Cooling Time and Temps:	N/O
Dishwashing Facilities:	Main kitchen: High temp dish machine, final rinse 184F. 3 compartment sink, quat 200 ppm. Sanitizer wiping cloth solution: 0 ppm quat. Cafe: 3 compartment sink, quat. Sanitizer wiping cloth solution: 200 ppm quat.
Hot Temps:	Hot hold cabinet: pepperoni pizza 168F.
Person in Charge:	Dan
Receiving Temps:	N/O
Reheating Time and Temps:	N/O

Notes

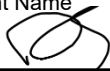
CPFM: Daniel Schettler, exp. 10-7-24. Using TPHC for unpackaged foods on service line.

Bulk milk dispensing units back in use. Note that WFC 4-502.13(B) states:

(B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Daniel Schettler

Print Name



11-4-22

Signature



Date

11-4-22

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.