Division of Public Health DPH 45029 (04/06)

## STATE OF WISCONSIN

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## SCHOOL FOOD SAFETY PROGRAM INSPECTION REPORT

School Name Indian Mound Middle School			School Address 6330 Exchange St McFarland, WI 53558			County Dane		ID Number LICSCD-2010-0079		
Person In Charge			Contact Person				Telephone Nui			
Amanda Mortensen Jacki Ribbl								(608-838-4521	<i>'</i>	
Current Date School District McFarland School District			Is operator certified?  istrict				Name of Certified Operator Jacquelyn Ribble (8/10/2028)			
Inspection Type (check one)				Action Taken (check one)						
Second Inspection Complaint			☐ Visit / No Action		License Suspended Withhold			Operational	Conditional	
Onsite Visit Other				<del>  -</del>	☐ Withhold ☐ Revoke ☐ Other  Plan last reviewed by Food Service Authority					
Is the Food Safety Plan onsite?  Yes ⊠ No □				,				•		
					Date: 2024/2025 (exact date not noted)					
FOOD SAFETY PROC										
Food Service Authority Description Facility type(s)			Employee Information			ĺ	Types of equipment:			
Yes ⊠ No □		,	Yes ⊠ No □	Yes ⊠			No 🗌			
WRITTEN STANDARD OPERATING PROCEDURE (SOP) (Review three)										
SOP Components		<i>"</i> = 11	SOP Name		SOP Nam		е	SC	OP Name	
		#5 Using and Calibrating F Thermometers		Food	#21 Cleaning and Sanitizing Food Contact Surfaces			#6 Facility and Equipment Maintenance		
Policy and Procedure (may include critical limits)			Yes ⊠ No □		Yes ⊠ No □		Yes ⊠ No □			
Monitoring Instructions			Yes ⊠ No □		Yes ⊠ No □		Yes ⊠ No □			
Recording Instructions			Yes ⊠ No □		Yes ⊠ No □			Yes ⊠ No □		
Corrective Action Procedures		Yes ⊠ No □			Yes ⊠ No □			Yes ⊠ No □		
Written Plan using HACCP principles Yes ⊠ No □										
	Process 1 – No Cook			Yes 🛛 N			No 🗌			
Menu items categorize	ed by process	s Process 2 – Same Day			√ Service Yes ⊠ ۱			No 🗌		
		Process 3 – Complex Food Preparation Yes ⊠ No □								
Each Process Identifie	es	Critical Control Points (CCP's) Yes ⊠ No □								
Lagir i rooos iasining	,,,	Critical Limits Establish			Yes ⊠ I			No 🗌		
RECORDS REVIEW									_	
Record three random	dates within th	ne last in	enection period	aive an	over all rev	view for	each of t	he categories	e "Vee" if in	
compliance, "No" if no				give an	Over all le	view ioi	each of t	ne categorie:	5. 165 1111	
			Date: 10/01/2024				Date: 12/02/2024			
Temperatures Monitored and Recorded					S No Comments: Indicate exact date that SOPs			e that SOPs were		
Temperature Record Accurate and Consistent				Yes ⊠ No ☐ Un			eviewed.  Jnder SOP #21, the record is only being taken 1x a day for dishwasher emperature, which differs from the recording			
Corrective Actions Documented				res 🖂 No 🖂 📗 ten						
Is an employee food safety training program in place?				Yes 🛭	☑ No □	instructions				

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