

Tracey Alexander

From: Manuel Cachu
Sent: Thursday, November 7, 2019 9:20 PM
To:
Cc: Tracey Alexander; Stacy Sagowitz
Subject: Post Site Visit Notification

Hello Mr/s and Team,

I have completed the site visits for this rotation at all your school sites. I have listed any observed critical violations and other findings. If you have questions, please contact me via this email or feel free to leave a message on my cellular phone. If nothing is listed, you will receive a complete detailed report of my site visits within 10 days.

100% Compliant Sites: Bue ES and Walton.

Monthly Training Modules Presented:

- Storing Food Properly
- Thermometers and Calibration

Did not train staff; site lead/manager to conduct training at the following sites (in all cases, lead/manager was provided with the training module):

1. Manager declined: None.
2. Minimal staff present: Trained Manager.
3. Staff serving or on break: Trained Manger.

Observed Critical Violations (could cause closure by Health Dept.-(Director's Office notified):

- **Foster**
 - Hot water in restroom hand wash sink only reached 71.6°F at 6:10 AM on 10/31. Per Cal Code water must be at 100°F and above at all times. Called Mrs. and made her aware of issue.
- **Kelly**
 - **Pest Control:** Vermin traps by cooking oven and by corridor to restroom need to be replaced, traps are full of bugs. Brought to managers attention and recommend fumigation by using a safe, legal and effective method (s). called Mr. and made him aware of issue.
- **McKinley**
 - **Pest Control:** Vermin traps in dry storage room need to be replaced, traps are full of bugs. Brought to managers attention and recommend fumigation by using a safe, legal and effective method (s). called Mrs. and made her aware of issue.
- **Walton**
 - **Hot Water:** Water from restroom hand wash sink only reached 78°F during my visit. Per Cal Code water must be at 100°F or above when coming out of the faucet. Called and made Mr. aware of issue.

Overall Observations-District-wide (as requested by Director):

None to report.

Site Findings:

- **Bune MS**
 - **Cross Contamination:** Fan guards to walk in refrigerator are extremely dirty, possible mold forming on guards, may contaminate panned out food.

- **Sanitizer Log:** Inconsistent recording. No entries observed on 11/5 and 11/6. Reviewed log with manager and trained to log first made sanitizer sink and bucket of the day.
- **Bursch**
 - **Milk Cooler Log:** Not up to date. No PM entry observed on 11/5. Reviewed log with manager and trained to log temps twice daily, AM/PM.
 - **Thermometer Calibration Log:** Not up to date. No entry observed for the week of 10/28-11/1. Reviewed log with manager and trained to calibrate thermometers weekly and log.
- **Carver**
 - **Sanitizer Sink:** Test too low '0' ppm. Brought to manager attention and sink was drained. Sink was below fill line.
 - **Sanitizer Bucket:** Prep ok, tested too low during my site inspection. Retrained staff to fill to proper lines then add corresponding amount of sanitizer. Also, trained to change more frequently and to rinse and wring the towels out before placing back into sanitizer bucket.
- **Clinton**
 - **Cooking Log:** Inconsistent recording. No food temp observed for Chicken Leg and Mashed Potato served for Supper on 10/25. Reviewed log with manager and trained to temp and log food temps when they come out of the oven.
 - **Milk Cooler Log:** Not up to date. No entries observed on 10/29, 10/30 and 10/31. Reviewed log with manager and trained to log temps twice daily, AM/PM.
- **Con HS**
 - **Cross Contamination:** Can opener found dirty. Trained staff to wash , rinse and sanitize after use to avoid any cross contamination.
 - **Cold Holding Log:** Inconsistent recording. No Milk temps observed on 10/30. Reviewed log with staff and trained to temp and log Milk temps before breakfast, lunch and supper.
 - **Cooking Log:** Inconsistent recording. No food temps observed for lunch on 10/30. Reviewed log with staff and trained to temp and log food items when they come out of the oven.
 - **Serving Log:** Inconsistent recording. No food temps observed for lunch on 10/30. Reviewed log with staff and trained to temp and log food items before serving time.
- **Davis**
 - **Cold Holding Log:** Inconsistent recording. No Milk temps observed on 10/23. Reviewed log with staff and trained to temp and log Milk temps before breakfast, lunch and supper.
- **Dom HS**
 - **Thermometer Calibration Log:** Inconsistent recording. No entry observed for the week of 10/21-10/25. Reviewed log with manager and trained to calibrate thermometers weekly and log.
- **Enterprise**
 - **Cooking Log:** Inconsistent recording. No temp observed for Chicken and Waffles served on 10/29. Reviewed log with manager and trained to temp and log food items when they come out of the oven.
 - **Serving Log:** Inconsistent recording. No temp observed for Chicken and Waffles served on 10/29. Reviewed log with manager and trained to temp and log food items before serving time.
- **Foster**
 - **Thermometer:** Out of calibration. Calibrated thermometer and trained to calibrate weekly or if dropped.
 - **Note:** No clock in the kitchen. District has no watch policy.
- **Jefferson**
 - **Sanitizer Bucket:** Prep ok, tested too low during my site inspection. Retrained staff to fill to proper lines then add corresponding amount of sanitizer. Also, trained to change more frequently and to rinse and wring the towels out before placing back into sanitizer bucket.
 - **Cold Holding Log:** Not up to date. No temps observed for Cold TCS items served for Supper from 10/24-11/6. Reviewed log with manager and trained to temp and log all Cold TCS items before serving time.
 - **Cooking Log:** Not up to date. No temps observed for Supper items served from 10/24-11/6. Reviewed log with manager and trained to temp and log all Hot TCS items when they come out of the oven.
 - **Refrigerator Log:** Not up to date. No PM temp observed from 11/1-11/6. Reviewed log with manager and trained to log temps twice daily, AM/PM.

- **Refrigerator Log:** Inconsistent recording. No entries observed from 10/21-10/30. Reviewed log with manager and trained to log temps twice daily, AM/PM.
- **Roos**
 - **Sanitizer Bucket:** Prep ok, tested too low during my site inspection. Retrained staff to fill to proper lines then add corresponding amount of sanitizer. Also, trained to change more frequently and to rinse and wring the towels out before placing back into sanitizer bucket.
- **Rose**
 - **Cold Holding Log:** Not up to date. No Milk temps observed on 10/31. Reviewed log with staff and trained to temp and log Milk temps before breakfast, lunch and supper.
 - **Serving Log:** Inconsistent recording. No temp observed for BBQ Beef served on 10/29. Reviewed log with manager and trained to temp and log food items before serving time.
- **Tibby**
 - **Thermometer:** Out of calibration. Calibrated thermometer and trained to calibrate weekly or if dropped.
 - **Cooking Log:** Not up to date. No temp observed for Chicken Tamale served for Supper on 11/5. Reviewed log with manager and trained to temp and log food items when they come out of the oven.
 - **Refrigerator Log:** Not up to date. No temp observed for AM time on 11/6. Reviewed log with manager and trained to log temps twice daily, AM/PM.
 - **Sanitizer Log:** Not up to date. No entry observed on 11/6. Reviewed log with manager and trained to log first made sanitizer sink and bucket of the day.
 - **Serving Log:** Not up to date. No temp observed for Chicken Tamale served for Supper on 11/5. Reviewed log with manager and trained to temp and log food items before serving time.
- **Washington**
 - **Thermometer:** Out of calibration. Calibrated thermometer and trained to calibrate weekly or if dropped.
 - **Cooking Log:** Inconsistent recording. No food temp observed for Supper on 10/28. Reviewed log with manager and trained to temp and log food items when they come out of the oven.
 - **Milk Cooler Log:** Not up to date. No entry observed on 11/1. Reviewed log with manager and trained to log temps twice daily, AM/PM.
 - **Serving Log:** Inconsistent recording. No food temp observed for Supper on 10/28. Reviewed log with manager and trained to temp and log food items before serving time.
- **Whaley**
 - **Cross Contamination:** Observed raw eggs stored above ready to eat food in walk in refrigerator. Recommend to store on lowest shelf away from RTE foods.
 - **Sanitizer Sink:** Tested too low during my site inspection. Brought to manager attention and sink was drained.
 - **Sanitizer Log:** Not up to date. No entry observed on 10/31. Reviewed log with manager and trained to log first made sanitizer bucket and sink of the day.
- **Willowbrook**
 - **Sanitizer Bucket:** Prep ok, tested too low during my site inspection. Retrained staff to fill to proper lines then add corresponding amount of sanitizer. Also, trained to change more frequently and to rinse and wring the towels out before placing back into sanitizer bucket.
 - **Sanitize Log:** Not up to date. No entry observed on 11/7. Reviewed log with manager and trained to log first made sanitizer bucket and sink of the day.

Repairs and Maintenance:

- **Bursch**
 - Clock in kitchen is not working. District has a no watch policy in the kitchen. Clock needs repair.
- **Carver**
 - Paint peeling from side of hood, needs repair. Photo taken.
 - Fire extinguisher needs service, tag expired 10/29/19.
 - Sanitizer sink has a slow drain, drops from fill line, needs proper plunger.
- **Centennial HS**
 - Drain to restroom sink drains too slow, needs repair.

- **Clinton**
 - Floor drain under ware washing station is dirty, needs cleaning.
- **Co HS**
 - Cob webs forming on door frame in restroom, needs cleaning.
- **Dickison**
 - Plastic base board coving coming apart in dry storage room, needs repair.
- **Domi HS**
 - Light cover in walk in refrigerator is full of water, needs repair.
 - Walk in freezer is out of service.
- **Foster**
 - Screen to receiving door is torn, needs repair.
 - Clock in kitchen is not working. District has a no watch policy in the kitchen. Clock needs repair.
- **Kelly**
 - Paint peeling from side of hood, needs repair. Photo taken.
- **Longfellow**
 - Fire extinguisher needs service, tag expired on 10/3/19.
- **Mayo**
 - Receiving door fly fan is dirty, needs cleaning.
 - Floor under ware washing station is dirty, needs to be swept.
- **McKinley**
 - Hood exhaust fan is not working, needs repair.
 - Weather strip needed for bottom of receiving door in back dry storage room.
- **McNair**
 - Receiving door fly fan cover is dirty, needs cleaning. Photo taken.
 - Screen to receiving door is torn and coming apart, needs repair. Photo taken.
 - Ceiling tile missing in dry storage room by managers office, needs replacing.
- **Roo ES**
 - Hood exhaust fan is not working, needs repair.
- **Roo MS**
 - Gasket to **Hobart** three door reach in refrigerator by cooking oven is torn and coming apart, needs repair.
- **Rosecrans**
 - Light cover missing in dry storage room, Needs replacing.
 - Fly fan cover to receiving door is dirty, needs cleaning.
 - Fly fan cover to serving line is dirty, needs cleaning.
 - Light in dry storage room is flickering, needs replacing.
- **Tibby**
 - Fly fan cover to serving line is dirty, needs cleaning. Photo taken.
- **Washington**
 - Gasket to **Hobart** six door reach in refrigerator is torn and coming apart, needs repair.
- **Willowbrook**
 - Several lights burnt out in the kitchen, need replacing.

Ongoing Repairs and Maintenance, Previous Reported:

- **Anderson**
 - Plastic base board coving missing by receiving door, needs replacing.
 - **Hobart** three door reach in refrigerator is out of service, needs repair.
 - Gasket to **True** two door reach in refrigerator is torn, needs repair.
- **Bunche ES**
 - Light burnt out in **Hobart** three door reach in refrigerator, needs replacing.
 - Fire suppression system needs service. Last serviced 2013.
 - Base board tile coving by entrance to restroom is broken, needs repair.