

Food Safety, Sanitation, and HACCP Verification

Summary Report

[View "Detail Report" for All Locations](#)[View "Summary of Non Compliance"](#)[Change Report Preferences](#)

This Summary Report confirms the schools serviced during the date range below. Schools that have notes below their header may indicate an area of concern, or non compliance, that may require your attention and follow-up. Click on the "Detail Report" to view a complete recap that includes training and services provided.

You may also click on the "Detail Report for all Schools," or the "Summary of Non Compliance" in the upper right corner of this report to view this information in that format.

USD**Service Dates 11/01/2019 - 12/01/19****Dick Elementary****11/01/19**

In: 06:24 AM Out: 07:03 AM

Serviced by Manuel Cachu

[Detail Report](#)

	C	NC	NA
1.0 Maintenance & Operations			
3.) Dumpster		✓	
1.) <i>Dumpster lids open, notified manager. 114245.1</i>			
10.) Storage-Freezer		✓	
1.) <i>Notified manager that light bulb/fixtures in freezer need to be replaced. 114047b and 114252.1</i>			
2.) <i>Notified manager of ice build-up in their freezer. 114175 and 114257</i>			
12.) Floors & Floor drains		✓	
3.) <i>Floor drains are in need of cleaning. Notified manager to contact custodial staff.</i>			
15.) Fire Extinguishers		✓	
3.) <i>Fire extinguisher(s) need servicing, or require annual service. (OSHA Regulation)</i>			
<i>Fire Suppression System needs service.</i>			
16.) Hoods, Vents, Fans		✓	
1.) <i>Hoods/Vents are in need of cleaning. Brought up to manager's attention. Director will be notified on Post Site Visit so that they can arrange for proper cleaning. 114149.1.a</i>			
3.1 Sanitation - Kitchen Set UP	C	NC	NA
6.) Food Prep & Cooking Equipment		✓	
1.) <i>Notified manager that oven(s)/range; and/or the oven racks are in need of cleaning, food debris was present during service call. Reviewed proper cleaning procedures. 114115 a</i>			
3.) <i>Recommended staff wipe down tops and/or bottoms of cooking equipment (ovens, steamers, kettles, mixers, etc.) to avoid dust particles from falling into food, while food is being prepared, reviewed proper cleaning procedures. 114115 b and 114117</i>			
Service, Education & Training Provided			
SFS Education Module Training			
• <i>AN. Presented Food Storage Handling Guidelines Education Module with staff.</i>			
• <i>J. Presented Thermometers and Calibrations Education Module with staff.</i>			

Enterprise Middle

In: 11:16 AM Out: 11:55 AM

Serviced by Manuel Cachu

11/01/19

[Detail Report](#)

Pictures



Kitchen floor drain in dry storage room is dirty.

Washington Elementary

In: 12:09 PM Out: 12:48 PM

USD

Serviced by Manuel Cachu

11/01/19

[Detail Report](#)

1.0 Maintenance & Operations	C	NC	NA
3.) Dumpster		✓	
1.) Dumpster lids open, notified manager. 114245.1			
9.) Storage-Dry		✓	
1.) Notified manager that light bulb/fixtures in dry storage needed to be replaced. 114047b and 114252.1			
10.) Storage-Freezer		✓	
1.) Notified manager that light bulb/fixtures in freezer need to be replaced. 114047b and 114252.1			
11.) Storage-Refrigerator		✓	
1.) Notified manager that light fixtures in refrigerator need to be replaced. 114175 and 114257			
4.) Gaskets torn. Need replacement.			
15.) Fire Extinguishers		✓	
3.) Fire extinguisher(s) need servicing, or require annual service. (OSHA Regulation)			

3.1 Sanitation - Kitchen Set UP	C	NC	NA
3.) Food Storage - Dry		✓	
4.) Notified manager of a potential pest issue in their dry storage area. Noticed and pointed out evidence of pest presence and suggested calling pest control company to address issue. 114047b, 114259 and 114259.1			
9.) Thermometer Use		✓	
1.) Thermometer out of calibration. Trained staff to calibrate using ice bath method and to complete weekly, or if thermometer drops or is exposed to extreme hot or cold temperatures. 114159 e			

4. HACCP VERIFICATION	C	NC	NA
Cold Holding		✓	
Milk Cooler Log		✓	
1.) Logs not up to date.			
Serving Log		✓	
3.) Logs are inconsistent.			

Service, Education & Training Provided

SFS General Service

- Observed all aspects of meal service during this service visit.

SFS Sanitizer-Service

- Provided Sanitizer Test Strips.

SFS Education Module Training

- AN. Presented Food Storage Handling Guidelines Education Module with staff.
- J. Presented Thermometers and Calibrations Education Module with staff.



Washington Elementary

In: 12:09 PM Out: 12:48 PM

Food Safety, Sanitation, and HACCP Verification
Site Visit Details

USD

11/01/19

Serviced by Manuel Cachu

	C	NC	NA
1.0 Maintenance & Operations			
3.) Dumpster		✓	
1.) Dumpster lids open, notified manager. 114245.1			
4.) Dock/Receiving Area	✓		
5.) Door Properly Closed/Fly Fan	✓		
8.) Hand Sink/Restroom	✓		
9.) Storage-Dry		✓	
1.) Notified manager that light bulb/fixtures in dry storage needed to be replaced. 114047b and 114252.1			
10.) Storage-Freezer		✓	
1.) Notified manager that light bulb/fixtures in freezer need to be replaced. 114047b and 114252.1			
11.) Storage-Refrigerator		✓	
1.) Notified manager that light fixtures in refrigerator need to be replaced. 114175 and 114257			
4.) Gaskets torn. Need replacement.			
12.) Floors & Floor drains	✓		
14.) Dish Sink 2/3 compartment	✓		
15.) Fire Extinguishers		✓	
3.) Fire extinguisher(s) need servicing, or require annual service. (OSHA Regulation)			
16.) Hoods, Vents, Fans	✓		
3.0 Sanitation-Entrance	C	NC	NA
1.) Door Properly Closed	✓		
3.1 Sanitation - Kitchen Set UP	C	NC	NA
2.) Hand Sink-Restroom	✓		
2.A.) Supplies (Soap/PT/Chart)	✓		
2.C.) Cleanliness	✓		
3.) Food Storage - Dry		✓	
4.) Notified manager of a potential pest issue in their dry storage area. Noticed and pointed out evidence of pest presence and suggested calling pest control company to address issue. 114047b, 114259 and 114259.1			
4.) Food Storage - Freezer	✓		
5.) Food Storage - Refrigerator	✓		
6.) Food Prep & Cooking Equipment	✓		
8.) Food Preparation Areas	✓		
9.) Thermometer Use		✓	
1.) Thermometer out of calibration. Trained staff to calibrate using ice bath method and to complete weekly, or if thermometer drops or is exposed to extreme hot or cold temperatures. 114159 e			
10.) Proper Food Handling	✓		
11.A.) Stainless Steel-NonFood Contact Surfaces	✓		
11.B.) Serving / Customer Areas	✓		



Food Safety, Sanitation, and HACCP Verification
Site Visit Details

Washington Elementary

USD

11/01/19

In: 12:09 PM Out: 12:48 PM

Serviced by Manuel Cachu

	C	NC	NA
3.2 Sanitation - Usage and Safety			
2.) Proper Chemical Storage	✓		
3.) Two/Three Compartment Sink Area	✓		
3.A.) Setup / H2O Temperature	✓		
4.) Sanitizer Usage / Proper Strength	✓		
4.B.) Sanitizer Bucket	✓		
4.C.) Sanitizer Sink	✓		
4.D.) Wiping Cloths Properly Stored	✓		
4.E.) Sanitizer Test Strips Available	✓		
4.F.) Sanitizer Cup	✓		
5.) Proper Chemical Mixing	✓		
6.) Unauthorized Chemicals	✓		
7.) SDS	✓		
8.) SFSPac Procedure Guide Available	✓		
9.) Personal Protective Equipment(PPE)	✓		
10.) First Aid Kit	✓		

	C	NC	NA
3.3 Sanitation - Personal Hygiene			
Gloves Used When Serving	✓		
Gloves Used When Prepping			✓
Hair Nets / Restraints	✓		
Aprons / Uniforms/Jewelry	✓		
Hand Washing			✓
Personal Consumption/Electronics			✓

	C	NC	NA
4. HACCP VERIFICATION			
Refrigerator Log	✓		
Freezer Log	✓		
Milk Cooler Log		✓	
1.) Logs not up to date.			
Cooking Log			✓
Cold Holding		✓	
Serving Log		✓	
3.) Logs are inconsistent.			
Training Log	✓		
Sanitizer Log	✓		
Thermometer Calibration Log	✓		

Service, Education & Training Provided
SFS General Service
• Observed all aspects of meal service during this service visit.
SFS Sanitizer-Service
• Provided Sanitizer Test Strips.
SFS Education Module Training
• AN. Presented Food Storage Handling Guidelines Education Module with staff.
• J. Presented Thermometers and Calibrations Education Module with staff.

Pictures

Pictures



Vermin trap in dry storage room needs to be replaced, full of bugs.



Fire extinguisher needs service, tag expired 8/22/19.

C = Compliant | NC = Non-Compliant | NA = Non-Applicable

Food Safety Systems * Office 949-725-9114

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