

**USD**

Non-Compliance History Report Group Detail

Previous school years are July 1 through June 30
and current school year is July 1 through Oct 17

	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
<i>NC = Non-Compliant</i>						
<i>Click number to see details</i>						
Total NC Issues	1531	1384	2389	1800	1126	264
Total HACCP Issues	1531	1384	1177	827	539	132
Total Maintenance Issues	0	0	1212	973	587	132
<u>2.0 COVID Compliance</u>						
1.) COVID 19 Compliance						
2.) Incomplete Visit						
3.) Mask wearing						
4.) Hand Sanitizer						
5.) Social Distancing						
6.) Cross Contamination						
7.) Time & Temperature Abuse						
8.) Proper Hand Washing						
9.) Glove Usage						
<u>3.0 Sanitation-Entrance</u>						
1.) Door Properly Closed			7	6		
<u>3.1 Sanitation - Kitchen Set UP</u>						
1.) Hand Sink-Kitchen	1		1	1		
1.A.) Supplies (Soap/PT/Chart)	6	8	6	3	1	
1.C.) Cleanliness	2					1
2.) Hand Sink-Restroom	2					
2.A.) Supplies (Soap/PT/Chart)	8	3	4	2	2	
2.C.) Cleanliness	6	7	1			
3.) Food Storage - Dry	138	80	51	59	23	
4.) Food Storage - Freezer	175	174	88	50	8	6
5.) Food Storage - Refrigerator	212	216	117	68	35	6
6.) Food Prep & Cooking Equipment	44	134	123	77	63	2
8.) Food Preparation Areas	2		2	1	1	1
9.) Thermometer Use	43	56	37	21	32	
10.) Proper Food Handling	25	10	20	13	9	1
11.A.) Stainless Steel-NonFood Contact Surfaces	10	3	2	1		
11.B.) Serving / Customer Areas	24	7	13	11	12	
<u>3.2 Sanitation - Usage and Safety</u>						
2.) Proper Chemical Storage						
3.) Two/Three Compartment Sink Area	14	1	3			
3.A.) Setup / H2O Temperature	11	28	8	9	4	1
3.B.) Scraping						
3.C.) Rinse Sink						
4.) Sanitizer Usage / Proper Strength	17	1				
4.A.) Sanitizer Spray Bottle						
4.B.) Sanitizer Bucket	40	25	27	21	10	
4.C.) Sanitizer Sink	10	6	4	4	3	
4.D.) Wiping Cloths Properly Stored	34	32	19	26	22	1
4.E.) Sanitizer Test Strips Available	1					
4.F.) Sanitizer Cup	20	7	13	10	2	1
5.) Proper Chemical Mixing	36	9	9	17		5
6.) Unauthorized Chemicals	1	4	2	3		
7.) SDS						
8.) SFSPac Procedure Guide Available	1		1			

Food Safety Systems * Office: 949-725-9114

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9.) Personal Protective Equipment(PPE)				1		
10.) First Aid Kit	1					
3.3 Sanitation - Personal Hygiene						
Gloves Used When Serving		2	1			
Gloves Used When Prepping			4		1	
Hair Nets / Restraints	28	6	6	8	6	5
Aprons / Uniforms/Jewelry	41	7	30	24	16	10
Hand Washing	4	1				
Personal Consumption/Electronics	9	3	9	6	3	
3.4 Sanitation Verification - Ware Wash						
2.) Loading / Unloading						
3.) Exterior Areas						
3.5 Food Safety Systems' Ware Wash Customers						
2.) Dish Machine Entrance and Exit Tables						
3.) Pre-Scrapping						
4.) Racking						
7.) Scrape Trays						
9.) Racks						
10.) Wash Temperature						
11.) Final Rinse Temperature						
14.) Low Temp Sanitizer PPM						
4. HACCP VERIFICATION						
Receiving Log						
Dry Storage Log						
Refrigerator Log	52	53	49	37	29	14
Freezer Log	48	48	41	30	23	9
Milk Cooler Log	31	44	42	28	24	13
Cooking Log	96	103	90	61	39	
Reheating Log						
Hot Holding						
Cold Holding	108	77	84	46	45	19
Serving Log	96	117	108	74	56	
Cooling Log						
Training Log	40	46	48	39	25	4
Sanitizer Log	60	46	47	38	31	23
Dish Machine Log						
Thermometer Calibration Log	34	20	42	28	13	10
6. Pest Control						
Pest Control						
7. General Kitchen Issues						
1.) Shelving/Racking				1		
5.) Health Inspection Reports						
6.) Staff Certificates						
8.) Free Standing Fan			18	3	1	
9.) 100% Compliance						
9. SMART Temps						
1.) SMART Guard (s)						
2.) SMART Shield (s)						
3.) SMART Link						
4.) Command Center						
Maintenance Items						
3.) Dumpster			232	213	155	51
4.) Dock/Receiving Area						
5.) Door Properly Closed/Fly Fan			2	2		1

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7.) Hand Sink/Kitchen			1	2	2	1
8.) Hand Sink/Restroom			17	7	11	5
9.) Storage-Dry			66	43	24	6
10.) Storage-Freezer			158	122	51	7
11.) Storage-Refrigerator			190	132	81	12
12.) Floors & Floor drains			100	74	63	12
13.) Mops/Mop Sink/Brooms			2	2		1
14.) Dish Sink 2/3 compartment			4	2	4	2
15.) Fire Extinguishers			234	199	102	12
16.) Hoods, Vents, Fans			201	175	93	22
17.) Dish room & machine						
18.) General Kitchen Issues			5		1	
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Site	2015 - 2016			2016 - 2017			2017 - 2018			2018 - 2019			2019 - 2020			2020 - 2021		
	Total NC	Total HACCP	Total Maint.	Total NC	Total HACCP	Total Maint.	Total NC	Total HACCP	Total Maint.	Total NC	Total HACCP	Total Maint.	Total NC	Total HACCP	Total Maint.	Total NC	Total HACCP	Total Maint.
Anderson Elementary	52	52	0	32	32	0	27	8	19	39	23	16	43	31	12	15	11	4
Bue Elementary	16	16	0	21	21	0	44	7	37	37	9	28	22	0	22	3	1	2
Bche Middle	53	53	0	62	62	0	99	52	47	62	28	34	35	15	20	11	5	6
Bursch Elementary	41	41	0	37	37	0	91	47	44	68	36	32	42	21	21	12	7	5
Carver Elementary	36	36	0	44	44	0	94	56	38	98	68	30	71	47	24	16	10	6
High	26	26	0	15	15	0	33	5	28	30	3	27	18	2	16	5	0	5
Clinton Elementary	53	53	0	48	48	0	67	26	41	59	23	36	33	16	17	8	3	5
Co High	68	68	0	79	79	0	121	73	48	73	48	25	37	21	16	0	0	0
Davis Middle	44	44	0	39	39	0	72	7	65	68	12	56	45	20	25	11	3	8
Dickison Elementary	42	42	0	51	51	0	75	33	42	58	28	30	38	14	24	7	4	3
Domz High	53	53	0	40	40	0	84	31	53	61	13	48	36	9	27	10	2	8
Emerson Elementary	52	52	0	64	64	0	95	58	37	55	30	25	25	9	16	4	2	2
Entee Middle	14	14	0	36	36	0	58	21	37	44	11	33	27	6	21	6	1	5
Foster Elementary	116	116	0	37	37	0	63	29	34	55	21	34	39	14	25	7	1	6
Jefferson Elementary	63	63	0	26	26	0	80	41	39	60	35	25	39	24	15	12	10	2
Kelly Elementary	67	67	0	52	52	0	70	36	34	56	25	31	49	27	22	16	10	6
Kennedy Elementary	63	63	0	58	58	0	71	19	52	92	56	36	46	26	20	13	8	5
King Elementary	27	27	0	41	41	0	73	37	36	62	29	33	40	19	21	11	7	4
Laurel Elementary	95	95	0	96	96	0	157	125	32	40	21	19	28	16	12	4	2	2
Longfellow Elementary	93	93	0	41	41	0	51	39	12	42	33	9	29	20	9	4	2	2
Mayo Elementary	64	64	0	42	42	0	79	36	43	51	21	30	27	15	12	5	1	4
McKinley Elementary	61	61	0	82	82	0	110	76	34	100	68	32	51	32	19	12	6	6
McNair Elementary	36	36	0	40	40	0	114	66	48	69	27	42	25	7	18	11	4	7
Nutrition Services	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
sevelt Elementary	37	37	0	41	41	0	91	53	38	71	41	30	44	24	20	8	5	3
velt MS Co High Temp)	21	21	0	24	24	0	42	6	36	39	7	32	17	4	13	6	5	1
Rosecrans Elementary	51	51	0	34	34	0	69	20	49	51	16	35	44	24	20	4	0	4
Tibby Elementary	46	46	0	39	39	0	79	38	41	61	26	35	57	27	30	13	8	5

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Walt Middle	14	14	0	18	18	0	42	22	20	32	14	18	12	2	10	5	2	3
Washington Elementary	51	51	0	56	56	0	103	48	55	76	28	48	41	18	23	10	5	5
Middle	36	36	0	60	60	0	64	28	36	50	15	35	35	11	24	8	2	6
Willowbr Middle	40	40	0	29	29	0	71	34	37	41	12	29	31	18	13	7	5	2
Total:	1531	1531	0	1384	1384	0	2389	1177	1212	1800	827	973	1126	539	587	264	132	132

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