

333 E Washington St  
Suite 1100  
West Bend, WI 53095



121 Main St  
Room 246  
Port Washington, WI 53074  
ATCP 75 Wis Admin Code

## Retail Food Establishment Inspection Report

### Establishment Information

Facility Name HARTFORD UNION SCHOOL DISTRICT	Facility Type DPI School
Facility ID # HSAT-7QX639	Facility Telephone # 262 670-3315
Facility Address 805 CEDAR ST HARTFORD, WI 53027	
Licensee Name HARTFORD UNION HIGH SCHOOL DISTRICT	Licensee Address 805 CEDAR ST HARTFORD, WI 53027

### Inspection Information

Inspection Type Routine	Inspection Date December 16, 2024	Total Time Spent
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### Equipment Temperatures

Description	Temperature (Fahrenheit)
Kolpak Walk in Cooler (Back Kitchen)	37
Kolpak Walk in Freezer	-7
Kolpak Walk in Cooler (Walk-Thru)	35
Norlake Milk Cooler #7	30
Norlake Milk Cooler #8	38
Norlake Milk Cooler #5	33
True Display Coolers in Lunch Line Area	35-41
Small Grab n Go Cooler on Lunch Line	35
Hot hold Cabinet (Market)	167
Structural Grab N' Go Cooler (Middle-Market)	35
Structural Grab N' Go Cooler (Left-Market)	30
True 1-door upright cooler (Near Register-Market)	37
True 2-drawer under counter freezer (Market)	2
Structural display case cooler (Market)	35
True 1-door upright cooler (Back-Market)	40
True 1-door upright freezer (Market)	-4

### Food Temperatures

Description	Temperature (Fahrenheit)
Chicken tenders on hot hold	189
Cheese in Walk in cooler	40
Sour cream in Walk in Cooler	37
Chocolate milk in Walk in Cooler	37
Pico de gallo in Walk in Cooler	37
Orange juice in True mini coolers	38
Chef salad in Small grab n go cooler	37
Salad in Structural grab n go cooler	41

String cheese in Structural grab n go cooler	40
Parfait in True upright cooler	36

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart dish machine	High Temperature	183		High Temperature	High Temperature
Sanitizer Buckets	Chemical		N/O	Clean Quick	Quat
Spray Bottles	Chemical		N/O	Clean Quick	Quat
Hobart Advansys (Oz)	High Temperature	180		High Temperature	High Temperature
Secondary Hobart Dish Machine	High Temperature	180		High Temperature	High Temperature

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

<b>Comments:</b>
Very well maintained facility. No violations observed at the time of the inspection. Joan J. is one of the certified food managers for the district, NRFSP #21847304, Exp 7/12/2027. If you have any questions or concerns, please feel free to contact me.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in Washington County Chapter 8.

Person in Charge

Sanitarian



Monica G.



Tyler Wendt  
(262) 335-4737