



DPI School Inspection Report

Inspection Information			
School Name MAUSTON GRAYSIDE ELEMENTARY	510 GRAYSIDE MAUSTON , WI 53948	HSAT-7QXMJX	Sanitarian Logan Manthe
Person In Charge angela	Contact Person	Telephone # ()-	Inspection Date (Current Date) 05/06/2026
School District mauston	Operator Certified ☐ No ☒ Yes	Name Of Operator	Inspection Type Second Inspection
Food Safety Plan Onsite ☐ No ☒ Yes	Plan Last Reviewed By Food Service Authority 05/06/2026		

Food Safety Program	Employee Information	Types Of Equipment
Food Service Authority Description Facility Type ☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes

Written Standard Operating Procedure (SOP) - (Review Three)	SOP Name	SOP Name	SOP Name
SOP Components	recall	re heat for hot holding	handwashing
(Policy and Procedure May Include Critical Limits)	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Monitoring Instructions	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Recording Instructions	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Corrective Action Procedures	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes

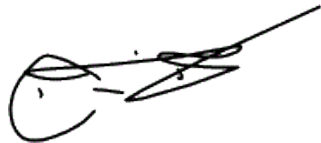
Written Plan Using HACCP Process Principles ☐ Yes ☒ No	Comments
Menu Items Categorized by Process	Process 1 - No Cook ☐ No ☒ Yes Process 2 - Same Day Service ☐ No ☒ Yes Process 3- Complex Food Preparation ☒ No ☐ Yes
Each Process Identifies	Critical Control Points (CCP's) ☐ No ☒ Yes Critical Limits Established ☐ No ☒ Yes

Record three random dates within the last inspection period, give an over all review for each of the categories. "Yes" if in compliance, "No" if not in compliance, note in comments.

Records Review	Date	Date	Date
	05/04/2026	04/13/2026	01/15/2026
Temperatures monitored and recorded.	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Temperature record accurate and consistent.	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Corrective actions documented.	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Employee food safety training program in place.	☐ No ☒ Yes	☐ No ☒ Yes	☐ No ☒ Yes
Comments			

Person in Charge

Sanitarian



Name

Title



Logan Manthe
(715) 421-8946

