

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2018-02-02	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2019-02-04	No	4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2019-12-10	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2021-03-10	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-204.118.(B)	Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device that is not properly installed or is not operational.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2022-03-31	No	2-102.12	No Certified Food Protection Manager.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				5-102.14	Past water sample results are not available.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2023-02-14	No	4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WOODLAND CONSOLIDATED SCHOOL	REGULAR	2024-02-09	No	3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				5-403.12	Non-sewage liquids not properly drained.	N