

Type: Full

Date: 03/09/23 Time: 11:50:51 Report: 1037231065

# Food and Beverage Establishment Inspection Report

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#### -Location:

Foley Intermediate School Cheryl Pick, Fd. Ser. Dirctor 840 Norman Avenue North

Foley, MN56329 Benton County, 05

**License Categories:** 

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

#### **Establishment Info:**

ID #: 0014464 Risk: High

Announced Inspection: No

### Operator:

Ind. School District No. 51

Phone #: 3209688411

ID #: 16262

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

The following orders were issued during this inspection.

# 3-500B Microbial Control: hot and cold holding

# 3-501.16A1

\*\* Priority 1 \*\*

MN Rule 4626.0395A1 Maintain all hot, TCS foods at 135 degrees F (57 degrees C) or above. Roasts may be held at 130 degrees F (54 degrees C) or above if cooked or reheated in accordance with the specified time and temperature requirements in 4626.0340B.

SHREDDED PORK IN THE HOT HOLDING UNIT ON SERVING LINE 3 WAS READIN 125 DEG F AT TIME OF INSPECTION. DISCARD LEFTOVER PORK AFTER SERVICE IS COMPLETE TODAY. MAINTAIN HOT FOODS AT OR ABOVE 135 DEG F.

Comply By: 03/09/23

### 5-200C Plumbing: Maintenance, fixture location

#### 5-205.11AB

\*\* Priority 2 \*\*

MN Rule 4626.1110AB The handwashing sink must be accessible at all times for employee use, and must be used only for handwashing.

FANS WERE LOCATED ON THE FLOOR IN FRONT OF THE HANDWASHING SINK IN THE DISHWASHING AREA. MAINTAIN ACCESS TO THE HANDWASHING SINK AT ALL TIMES.

Comply By: 03/09/23

# 4-200 Equipment Design and Construction

#### 4-204.112A

MN Rule 4626.0620A Provide a temperature measuring device located in the warmest part of mechanically refrigerated units and coolest part of hot food storage units that are capable of measuring air temperature or a simulated product temperature.

AT TIME OF INSPECTION, THERE WAS NOT A THERMOMETER FOUND IN THE UPRIGHT

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COOLER. PROVIDE A TEMPERATURE MEASURING DEVICE AS DESCRIBED ABOVE IN THE COOLER.

Comply By: 03/16/23

**Surface and Equipment Sanitizers** 

Quaternary Ammonia: = 400 at Degrees Fahrenheit

Location: 3 COMPARTMENT SINK

Violation Issued: No

Hot Water: = at 179 Degrees Fahrenheit

Location: DISHWASHER Violation Issued: No

Quaternary Ammonia: = 200 at Degrees Fahrenheit

Location: SANITIZER BUCKET - NEAR SERVING LINE

Violation Issued: No

**Food and Equipment Temperatures** 

Process/Item: Hot Holding

Temperature: 138 Degrees Fahrenheit - Location: MUSHROOMS

Violation Issued: No

Process/Item: Hot Holding

Temperature: 173 Degrees Fahrenheit - Location: BAKED BEANS

Violation Issued: No

Process/Item: Display Cooler

Temperature: 31 Degrees Fahrenheit - Location: SLICED STRAWBERRIES

Violation Issued: No

Process/Item: Hot Holding

Temperature: 135 Degrees Fahrenheit - Location: CORN DOG

Violation Issued: No

Process/Item: Hot Holding

Temperature: 135 Degrees Fahrenheit - Location: RICE

Violation Issued: No

Process/Item: Hot Holding

Temperature: 171 Degrees Fahrenheit - Location: BAKED BEANS

Violation Issued: No

Process/Item: Display Cooler

Temperature: 29 Degrees Fahrenheit - Location: SLICED STRAWBERRIES

Violation Issued: No

Process/Item: Upright Cooler

Temperature: 41 Degrees Fahrenheit - Location: PACKAGED SHREDDED LETTUCE

Violation Issued: No

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Foley Intermediate School

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Process/Item: Hot Holding Temperature: 125 Degrees Fahrenheit - Location: SHREDDED PORK Violation Issued: Yes
Process/Item: Hot Holding Temperature: 153 Degrees Fahrenheit - Location: RICE Violation Issued: No
Process/Item: Display Cooler Temperature: 37 Degrees Fahrenheit - Location: SHREDDED CHEESE Violation Issued: No
Process/Item: Milk Carton Server Temperature: 36 Degrees Fahrenheit - Location: MILK CARTON Violation Issued: No
Process/Item: Milk Carton Server Temperature: 38 Degrees Fahrenheit - Location: MILK CARTON Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 37 Degrees Fahrenheit - Location: MILK CARTON Violation Issued: No
Process/Item: Walk-In Cooler Temperature: 38 Degrees Fahrenheit - Location: PACKAGED SHREDDED LETTUCE Violation Issued: No
Total Orders In This Report Priority 1 Priority 2 Priority 3  1 1 1
NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.
I acknowledge receipt of the inspection report number 1037231065 of 03/09/23.
Certified Food Protection Manager KIM R FOSS
Certification Number: 14333 Expires: 03/22/26
Inspection report reviewed with person in charge and emailed.
Signed:Signed:
Establishment Representative  Michelle Hovanes Public Health Sanitarian St. Cloud 320-223-7307

michelle.hovanes@state.mn.us

						N	o. of RF/PHI	Categories O	Out	2	Date	03/09/
						N	o. of Repeat	RF/PHI Categ	gories Out	0	Time In	11:50:
DEPARTMENT OF HEALTH						L	egal Authori	ty MN Rules (	Chapter 4626		Time Ou	t
Foley Intermediate S	School	Address		U					Zip Code		•	
Licence/Dermit #		Cheryl Pick, Fd. Ser. Dirctor								320		
License/Permit # Permit Holder 0014464 Ind. School District No. 51				Full Full			Est Type Risk Catego			gory		
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