

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. Director  
840 Norman Avenue North  
Foley, MN56329  
Benton County, 05

**Establishment Info:**

ID #: 0014464  
Risk: High  
Announced Inspection: No

**License Categories:**

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/23

**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*

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## Surface and Equipment Sanitizers

Quaternary Ammonia: = 400 at Degrees Fahrenheit  
Location: 3 COMPARTMENT SINK  
Violation Issued: No

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Hot Water: = at 179 Degrees Fahrenheit  
Location: DISHWASHER  
Violation Issued: No

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Quaternary Ammonia: = 200 at Degrees Fahrenheit  
Location: SANITIZER BUCKET - NEAR SERVING LINE  
Violation Issued: No

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## Food and Equipment Temperatures

Process/Item: Hot Holding  
Temperature: 138 Degrees Fahrenheit - Location: MUSHROOMS  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 173 Degrees Fahrenheit - Location: BAKED BEANS  
Violation Issued: No

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Process/Item: Display Cooler  
Temperature: 31 Degrees Fahrenheit - Location: SLICED STRAWBERRIES  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 135 Degrees Fahrenheit - Location: CORN DOG  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 135 Degrees Fahrenheit - Location: RICE  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 171 Degrees Fahrenheit - Location: BAKED BEANS  
Violation Issued: No

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Process/Item: Display Cooler  
Temperature: 29 Degrees Fahrenheit - Location: SLICED STRAWBERRIES  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 41 Degrees Fahrenheit - Location: PACKAGED SHREDDED LETTUCE  
Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 125 Degrees Fahrenheit - Location: SHREDDED PORK  
Violation Issued: Yes

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Process/Item: Hot Holding  
Temperature: 153 Degrees Fahrenheit - Location: RICE  
Violation Issued: No

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Process/Item: Display Cooler  
Temperature: 37 Degrees Fahrenheit - Location: SHREDDED CHEESE  
Violation Issued: No

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Process/Item: Milk Carton Server  
Temperature: 36 Degrees Fahrenheit - Location: MILK CARTON  
Violation Issued: No

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Process/Item: Milk Carton Server  
Temperature: 38 Degrees Fahrenheit - Location: MILK CARTON  
Violation Issued: No

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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

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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: \_\_\_\_\_  
Establishment Representative

Signed: Michelle L Hovanes  
Michelle Hovanes  
Public Health Sanitarian  
St. Cloud  
320-223-7307  
michelle.hovanes@state.mn.us

Report #: 1037231065		Food Establishment Inspection Report				
		No. of RF/PHI Categories Out		2	Date	03/09/23
		No. of Repeat RF/PHI Categories Out		0	Time In	11:50:51
		Legal Authority MN Rules Chapter 4626		Time Out		
Foley Intermediate School		Address Cheryl Pick, Fd. Ser. Dirctor		City/State Foley, MN	Zip Code 56329	Telephone 3209688411
License/Permit # 0014464		Permit Holder Ind. School District No. 51		Purpose of Inspection Full		Est Type H
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item						
Mark "X" in appropriate box for COS and/or R						
IN= in compliance    OUT= not in compliance    N/O= not observed    N/A= not applicable    COS= corrected on-site during inspection    R= repeat violation						
Compliance Status				COS	R	
Supervision						
1	IN	OUT	PIC knowledgeable; duties & oversight			
2	IN	OUT N/A	Certified food protection manager, duties			
Employee Health						
3	IN	OUT	Mgmt/Staff;knowledge,responsibilities&reporting			
4	IN	OUT	Proper use of reporting, restriction & exclusion			
5	IN	OUT	Procedures for responding to vomiting & diarrheal events			
Good Hygienic Practices						
6	IN	OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN	OUT N/O	No discharge from eyes, nose, & mouth			
Preventing Contamination by Hands						
8	IN	OUT N/O	Hands clean & properly washed			
9	IN	OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate pprocedure properly followed			
10	IN	OUT	Adequate handwashing sinks supplied/accessible			
Approved Source						
1	IN	OUT	Food obtained from approved source			
12	IN	OUT N/A N/O	Food received at proper temperature			
13	IN	OUT	Food in good condition, safe, & unadulterated			
14	IN	OUT N/A N/O	Required records available; shellstock tags, parasite destruction			
Protection from Contamination						
15	IN	OUT N/A N/O	Food separated and protected			
16	IN	OUT N/A	Food contact surfaces: cleaned & sanitized			
17	IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS= corrected on-site during inspection    R= repeat violation						
Safe Food and Water				COS	R	
30	IN	OUT N/A	Pasteurized eggs used where required			
31			Water & ice obtained from an approved source			
32	IN	OUT N/A	Variance obtained for specialized processing methods			
Food Temperature Control						
33			Proper cooling methods used; adequate equipment for temperature control			
34	IN	OUT N/A N/O	Plant food properly cooked for hot holding			
35	IN	OUT N/A N/O	Approved thawing methods used			
36	X		Thermometers provided & accurate			
Food Identification						
37			Food properly labeled; original container			
Prevention of Food Contamination						
38			Insects, rodents, & animals not present			
39			Contamination prevented during food prep, storage & display			
40			Personal cleanliness			
41			Wiping cloths: properly used & stored			
42			Washing fruits & vegetables			
Food Recalls:						
Person in Charge (Signature)				Date: 03/09/23		
Inspector (Signature)						