

Type: Full
Date: 10/17/22
Time: 11:10:00
Report: 1037221050

Food and Beverage Establishment Inspection Report

Page 1

Location:

Foley Elementary School
743 Penn Street
Foley, MN
Benton County, 05

Establishment Info:

ID #: 0014463
Risk: High
Announced Inspection: No

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/22

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.

3-500C Microbial Control: date marking

3-501.17B

**** Priority 2 ****

MN Rule 4626.0400B Mark the refrigerated, ready-to-eat, TCS food prepared and packaged in a processing plant and opened and held for more than 24 hours in the food establishment using an effective method to indicate the date by which the food must be consumed on the premises, sold, or discarded. The date must not exceed the manufacturer's use-by-date.

HARD BOILED EGGS IN THE WALK-IN COOLER WERE DATE MARKED 10/6. ITEM WAS DISCARDED ON SITE. DATE MARK ITEMS REMOVED FROM ORIGINAL PACKAGING WITH THE MANUFACTURER'S USE-BY-DATE.

Corrected on Site

3-300C Protection from Contamination: equipment/utensils, consumers

3-305.11A

MN Rule 4626.0300A Store all food in a clean, dry location; where it is not exposed to splash, dust or other contamination; and at least 6 inches above the floor.

MILK CRATES WERE STORED ON THE FLOOR OF THE WALK-IN COOLER. STORE ALL FOOD ITEMS AT LEAST 6 INCHES ABOVE THE FLOOR.

Comply By: 10/17/22

3-500A Microbial Control: cooling

3-501.13ABC

MN Rule 4626.0380ABC Thaw TCS food by one of the following methods: 1. under mechanical refrigeration that maintains the food temperature at 41 degrees F (4 degrees C) or less; 2. completely submerged under running water at 70 degrees F (21 degrees C) or less with a velocity to remove loose particles on an overflow and the food is maintained at 41 degrees F (5 degrees C) or less; 3. in a

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Food and Beverage Establishment Inspection Report

Page 2

microwave oven or; 4. as part of the cooking process.

AT TIME OF INSPECTION, THAWING FROZEN MEAT AT ROOM TEMPERATURE. THAW USING ONE OF THE METHODS LISTED ABOVE.

Comply By: 10/17/22

Surface and Equipment Sanitizers

Quaternary Ammonia: = 200 at Degrees Fahrenheit
Location: SANITIZING BUCKET - KITCHEN
Violation Issued: No

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

Hot Water: = at 167 Degrees Fahrenheit
Location: DISHWASHER - UTENSIL LEVEL
Violation Issued: No

Quaternary Ammonia: = 200 at Degrees Fahrenheit
Location: SANITIZING BUCKET - NEAR REGISTER
Violation Issued: No

Food and Equipment Temperatures

Process/Item: Walk-In Cooler
Temperature: 35 Degrees Fahrenheit - Location: PRECOOKED GREEN BEANS
Violation Issued: No

Process/Item: Display Cooler
Temperature: 37 Degrees Fahrenheit - Location: CUT LETTUCE - SERVE LINE 1
Violation Issued: No

Process/Item: Display Cooler
Temperature: 37 Degrees Fahrenheit - Location: CUT LETTUCE - SERVE LINE 2
Violation Issued: No

Process/Item: Display Cooler
Temperature: 40 Degrees Fahrenheit - Location: SLICED PEPPERONI - SERVE LINE 1
Violation Issued: No

Process/Item: Display Cooler
Temperature: 40 Degrees Fahrenheit - Location: SLICED PEPPERONI - SERVE LINE 2
Violation Issued: No

Process/Item: Upright Cooler
Temperature: 40 Degrees Fahrenheit - Location: SOY MILK CARTON - UNIT BEHIND SERVE LINE
Violation Issued: No

Process/Item: Milk Carton Server
Temperature: 38 Degrees Fahrenheit - Location: MILK CARTON - SERVE LINE 1
Violation Issued: No

Type: Full
Date: 10/17/22
Time: 11:10:00
Report: 1037221050
Foley Elementary School

Food and Beverage Establishment Inspection Report

Page 3

Process/Item: Milk Carton Server

Temperature: 39 Degrees Fahrenheit - Location: MILK CARTON - SERVE LINE 2

Violation Issued: No

Total Orders	In This Report	Priority 1	Priority 2	Priority 3
		0	1	2

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 1037221050 of 10/17/22.

Certified Food Protection Manager CARI J. RITSCHKE

Certification Number: 31188 Expires: 09/13/23

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 #: 1037221050

Food Establishment Inspection Report



No. of RF/PHI Categories Out

1

Date 10/17/22

No. of Repeat RF/PHI Categories Out

0

Time In 11:10:00

Legal Authority MN Rules Chapter 4626

Time Out

Foley Elementary School

Address

743 Penn Street

City/State

Foley, MN

Zip Code

Telephone

3209688411

License/Permit #

0014463

Permit Holder

Ind. School District No. 51

Purpose of Inspection

Full

Est Type

Risk Category

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		
2	IN OUT N/A		
Employee Health			
3	IN OUT		
4	IN OUT		
5	IN OUT		
Good Hygienic Practices			
6	IN OUT N/O		
7	IN OUT N/O		
Preventing Contamination by Hands			
8	IN OUT N/O		
9	IN OUT N/A N/O		
10	IN OUT		
Approved Source			
11	IN OUT		
12	IN OUT N/A N/O		
13	IN OUT		
14	IN OUT N/A N/O		
Protection from Contamination			
15	IN OUT N/A N/O		
16	IN OUT N/A		
17	IN OUT		

Compliance Status		COS	R
Time/Temperature Control for Safety			
18	IN OUT N/A N/O		
19	IN OUT N/A N/O		
20	IN OUT N/A N/O		
21	IN OUT N/A N/O		
22	IN OUT N/A		
23	IN OUT N/A N/O		X
24	IN OUT N/A N/O		
Consumer Advisory			
25	IN OUT N/A		
Highly Susceptible Populations			
26	IN OUT N/A		
Food and Color Additives and Toxic Substances			
27	IN OUT N/A		
28	IN OUT		
Conformance with Approved Procedures			
29	IN OUT N/A		

Risk factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. **Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

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

Compliance Status		COS	R
Safe Food and Water			
30	IN OUT N/A		
31			
32	IN OUT N/A		
Food Temperature Control			
33			
34	IN OUT N/A N/O		
35	IN OUT N/A N/O		
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39	X		
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensil Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
57			
58			

Food Recalls:

Person in Charge (Signature)

Date: 10/17/22

Inspector (Signature)

M. J. Johnson