

Type: Full

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

Food and Beverage Establishment Inspection Report

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Location:

Foley Elementary School 743 Penn Street Foley, MN

Benton County, 05

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/22

Establishment Info:

ID #: 0014463 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.

3-500C 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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Foley Elementary School

Food and Beverage Establishment Inspection Report

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

Full Food and Beverage Establishment Page 3

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Foley Elementary School

Inspection Report

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	tified Food Protection Manager CARI J. RITSCHE										
Certification Number:	31188	Expires:	09/13/23								

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	1	Date	10/17
						N	o. of Repeat	RF/PHI Categ	gories Out	0	Time In	11:10
DEPARTMENT OF HEALTH						L	egal Authorit	ty MN Rules (Chapter 4626		Time Out	
Foley Elementary So	chool	Address 743 Penn Street				y/Stat ley, M			Zip Code		phone 9688411	
License/Permit #		Permit Holder			Pu	rpose	of Inspectio	n	Est Type	020	Risk Categ	ory
0014463	50000	Ind. School District No. 51	TO		Fu		10 115 41 7	TI INTERN	TAITION O		Н	
Circle des		BORNE ILLNESS RISK FAC us (IN, OUT, N/O, N/A) for each numbered		KS A	ND P	UBL	IC HEALT		'ENTIONS 'X" in appropriate box	for COS	and/or R	
IN= in compliance	OUT= not in comp	oliance N/O= not observed	N	I/A= no	ot applic	able	cos	S=corrected on-	site during inspection		R= repeat	violatio
Compliance S	itatus		cos	R		Com	pliance Sta	ntus				c
		Surpervision							nperature Contro		fety	
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NOUT N/A		ection manager, duties							ating procedures for		olding	
R CIVI		nployee Health					_		ng time & temperat			
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N OUT	events	ponding to vomiting & diarrheal				$\overline{}$			marking & disposit			
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(IN) OUT		ashing sinks supplied/accessible		-		IN)O	\sim		nces properly iden			+
		roved Source	<u> </u>						e with Approved I			
(IN) OUT	Food obtained fror	m approved source			29	IN O	UT(N/A)	Compliance	with variance/spec	ialized	process/HAC	CP
2 IN OUT N/A(N/	Food received at p	proper temperature										
3(IN) OUT	Food in good cond	dition, safe, & unadulterated										
4 IN CLITATION 11	Required records a	available; shellstock tags,		-								
4 IN OUT N/A N/O	parasite destruction	n			Risk	facto	ors (RF) are in	nproper practio	ces or proceedure	s identii	fied as the mo	st
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