

Type: Full
Date: 02/27/24
Time: 11:00:44
Report: 1046241044

Food and Beverage Establishment Inspection Report

Page 1

Location:

Foley Intermediate School
Cheryl Pick, Fd. Ser. Director
840 Norman Avenue North
Foley, MN56329
Benton County, 05

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

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.

4-500 Equipment Maintenance and Operation

4-501.114C3

**** Priority 1 ****

MN Rule 4626.0805C3 Provide and maintain an approved quaternary ammonium compound sanitizing solution in water with 500 ppm hardness or less, a minimum temperature of 75 degrees F (24 degrees C) and a concentration specified in 21CFR.178.1010 and as indicated by the manufacturer's use directions and label.

SANITIZER BUCKET BY RIGHT SERVE LINE MEASURED 50PPM QUAT. DUMP AND REMIX TO ENSURE 200-400PPM CONCENTRATION.

Corrected on Site

Surface and Equipment Sanitizers

Quaternary Ammonia: = 50PPM at Degrees Fahrenheit
Location: BUCKET (RIGHT SERVE LINE)
Violation Issued: Yes

Quaternary Ammonia: = 200PPM at Degrees Fahrenheit
Location: SPRAY BOTTLE (RIGHT SERVE LINE)
Violation Issued: No

Quaternary Ammonia: = 400PPM at Degrees Fahrenheit
Location: REMIXED BUCKET (RIGHT SERVE LINE)
Violation Issued: No

Quaternary Ammonia: = 200PPM at Degrees Fahrenheit
Location: BUCKET (FRONT SERVE LINE)
Violation Issued: No

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Hot Water: = at 175.1 Degrees Fahrenheit
Location: DISHWASHER FINAL RINSE
Violation Issued: No

Food and Equipment Temperatures

Process/Item: Steam Table
Temperature: 145 Degrees Fahrenheit - Location: COOKED BROCCOLI (RIGHT SERVE LINE)
Violation Issued: No

Process/Item: Steam Table
Temperature: 161 Degrees Fahrenheit - Location: RICE (RIGHT SERVE LINE)
Violation Issued: No

Process/Item: Steam Table
Temperature: 165 Degrees Fahrenheit - Location: CHICKEN (RIGHT SERVE LINE)
Violation Issued: No

Process/Item: Steam Table
Temperature: 151 Degrees Fahrenheit - Location: COOKED BROCCOLI (LEFT SERVE LINE)
Violation Issued: No

Process/Item: Steam Table
Temperature: 160 Degrees Fahrenheit - Location: RICE (LEFT SERVE LINE)
Violation Issued: No

Process/Item: Steam Table
Temperature: 147 Degrees Fahrenheit - Location: CHICKEN (LEFT SERVE LINE)
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 41 Degrees Fahrenheit - Location: BAKED BEANS
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 40 Degrees Fahrenheit - Location: LASAGNA
Violation Issued: No

Process/Item: Walk-In Cooler
Temperature: 38 Degrees Fahrenheit - Location: CHOCOLATE MILK (BEVERAGE WALK IN)
Violation Issued: No

Process/Item: Steam Table
Temperature: 140 Degrees Fahrenheit - Location: CHICKEN ALFREDO HOTDISH (FRONT SERVE LINE)
Violation Issued: No

Process/Item: Milk Carton Server
Temperature: 36 Degrees Fahrenheit - Location: 1% MILK
Violation Issued: No

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

DISCUSSED EMPLOYEE BEVERAGES IN THE WALK-IN COOLER, DESIGNATE A SPOT AWAY FROM STUDENT FOODS (EX: LABEL A BIN FOR EMPLOYEE FOODS AND KEEP ON BOTTOM SHELF).

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

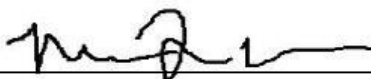
I acknowledge receipt of the MDH Environmental Health Division inspection report number 1046241044 of 02/27/24.

Certified Food Protection Manager Barbara Ann Winkelman

Certification Number: 75896 Expires: 11/26/26

Inspection report reviewed with person in charge and emailed.

Signed: _____
Establishment Representative

Signed:  _____
Nicole Larrison
Public Health Sanitarian 1
St. Cloud District Office
320-472-0042
nicole.larrison@state.mn.us

Report #: 1046241044

Food Establishment Inspection Report



MDH Environmental Health Division
Food, Pools & Lodging Section
P.O. Box 64975
Saint Paul, MN 55164-0975

No. of RF/PHI Categories Out

1

Date 02/27/24

No. of Repeat RF/PHI Categories Out

0

Time In 11:00:44

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

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		
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 procedure 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		X
Food contact surfaces: cleaned & sanitized			
17	IN OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
Time/Temperature Control for Safety			
18	IN OUT N/A N/O		
Proper cooking time & temperature			
19	IN OUT N/A N/O		
Proper reheating procedures for hot holding			
20	IN OUT N/A N/O		
Proper cooling time & temperature			
21	IN OUT N/A N/O		
Proper hot holding temperatures			
22	IN OUT N/A		
Proper cold holding temperatures			
23	IN OUT N/A N/O		
Proper date marking & disposition			
24	IN OUT N/A N/O		
Time as a public health control: procedures & records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food and Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved & properly used			
28	IN OUT		
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

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		
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			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single service articles: properly stored & used			
46			
Gloves used properly			
Utensil Equipment and Vending			
47			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot & cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting; designated areas used			
57			
Compliance with MCIAA			
58			
Compliance with licensing & plan review			

Food Recalls:

Person in Charge (Signature)

Date: 02/27/24

Inspector (Signature)