

MDH Environmental Health Division Food, Pools & Lodging Section P.O. Box 64975 Saint Paul, MN 55164-0975 651-201-4500

Type: Full
Date: 02/16/24
Time: 11:30:54
Report: 1046241041

## Food and Beverage Establishment Inspection Report

Page 1

#### Location:

Foley High School 621 Penn Street Foley, MN56329 Benton County, 05

### **License Categories:**

FAIF, FBLB, HOSP, FBSC, FBSW, FBC2, FBSS-2

Expires on: 12/31/24

#### **Establishment Info:**

ID #: 0014465 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.

### 3-300B Protection from Contamination: cross-contamination, eggs

3-302.12

MN Rule 4626.0240 Properly label all working containers holding food or food ingredients that are removed from original packages with the common name of the food. Label the food in English and any other languages used by employees who handle food.

LABEL FLOUR AND SUGAR BULK BINS IN THE KITCHEN WITH THEIR RESPECTIVE CONTENTS.

Comply By: 02/16/24

#### **Surface and Equipment Sanitizers**

Quaternary Ammonia: = 200PPM at Degrees Fahrenheit

Location: BUCKET BY SERVE LINE

Violation Issued: No

Hot Water: = at 168.6 Degrees Fahrenheit Location: DISHWASHER FINAL RINSE

Violation Issued: No

#### **Food and Equipment Temperatures**

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: STRING CHEESE "BEVERAGE WALK-IN"

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: SLICED HAM "PRODUCE WALK-IN"

Violation Issued: No

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Signed:\_\_

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Foley High School
Process/Item: Hot Holding Temperature: 151 Degrees Fahrenheit - Location: ITALIAN DUNKER (HOT HOLD UNIT IN KITCHEN
Violation Issued: No
Process/Item: Hot Holding Temperature: 160 Degrees Fahrenheit - Location: PEPPERONI ITALIAN DUNKER (SERVE LINE ACROSS FROM KITCHEN) Violation Issued: No
Process/Item: Cold Holding Temperature: 37 Degrees Fahrenheit - Location: STRAWBERRY SOFT SERVE (SOFT SERVE MACHINE) Violation Issued: No
Process/Item: Upright Cooler Temperature: 41 Degrees Fahrenheit - Location: SMOKED TURKEY STICK (UPRIGHT ALONG SERV LINE) Violation Issued: No
Process/Item: Milk Carton Server Temperature: 41 Degrees Fahrenheit - Location: 2% MILK Violation Issued: No
Total Orders In This Report Priority 1 Priority 2 Priority 3 0 0 1
WILL EMAIL COOLING FACT SHEET WITH REPORT.
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 1046241041 of 02/16/24.
Certified Food Protection Manager Diana M. Gorecki
Certification Number: 51939 Expires: 01/27/25
Inspection report reviewed with person in charge and emailed.

Establishment Representative Nicole Larrison

Public Health Sanitarian 1 St. Cloud District Office 320-472-0042

Signed: 1

nicole.larrison@state.mn.us

Report #: 10462410	41	Food Establis	hm	nei	nt Ir	ารเ	pection	n Repo	rt					
1000	MDH Environmental Health Division											2/16/2	4	
	Food, Pools & Lodging Section P.O. Box 64975				No. of Repeat RF/PHI Categories Out					0	Time In 11:30:54			
DEPARTMENT OF HEALTH	Saint Paul, MN 55164-0975					Legal Authority MN Rules Chapter 4626								
Foley High School	Address 621 Penn Street					City/State Foley, MN			<b>Zip Code</b> 56329	1 '	<b>phone</b> 9688411			
License/Permit #						•	of Inspecti	on	Est Type	320	Risk Catego	orv		
0014465 Ind. School District No. 51						Full				1				
		IE ILLNESS RISK FAC		S A	ND P	UB	LIC HEAL	TH INTERV	ENTIONS					
Circle desiç <b>IN</b> = in compliance	gnated compliance status (IN, OUT= not in compliance	OUT, N/O, N/A) for each numbered  N/O= not observed		/A n	ot applic	abla			"X" in appropriate box	for COS		iolotion		
·		N/O= Not observed	1 1						site during inspection		R= repeat v		s R	
Compliance Status Surpervision			cos	K		Compliance Status  Time/Temperature Control for Safety								
1 IN OUT	PIC knowledgeable; duties & oversight				18									
2 IN OUT N/A	Certified food protection manager, duties					19 IN OUT N/A(N/O) Proper reheating procedures for hot holding								
3 (IN) OUT	Employee Health  Mgmt/Staff;knowledge,responsibilities&reporting					_	$\overline{}$	4	ng time & temperat				$\perp$	
4 (IN) OUT	Proper use of reporting, restriction & exclusion			$\dashv$	$\rightarrow$	$\sim$	OUT N/A N/C OUT N/A		olding temperature			_	+	
	Procedures for responding to vomiting & diarrheal				$\rightarrow$	~		<u> </u>	holding temperatur marking & dispositi			+	+	
5 (IN) OUT	events  Good Hygeni	c Practices			$\rightarrow$	$\sim$	$\overline{}$	<u> </u>	ublic health control:		dures & records	3	+	
Good Hygenic Practices    6 (IN) OUT N/O Proper eating, tasting, drinking, or tobacco use					= -			<u> </u>	nsumer Advisory					
$\sim$	No discharge from eyes,				25	IN (	OUT N/A)		dvisory provided fo		ndercooked fo	od		
	Preventing Contam	•			00	IN!	OUT(N/A)		usceptible Popula		-l · · ·			
8 IN OUT N/O				_	26	IN (	JU (N/A)		foods used; prohib				$\perp$	
9 (IN) OUT N/A N/O	alternate pprocedure pro	th RTE foods or pre-approved operly followed			27	IN (	DUT(N/A)	1	es: approved & pro				$\top$	
10(IN) OUT		sinks supplied/accessible			28	IN)	DUT		nces properly iden					
1 (IN) OUT	Approved Food obtained from appr		1 1					1	e with Approved I					
12 IN OUT NA NO				-	29	IN (	DUT(N/A)	Compliance	with variance/spec	ialized	process/HACC	P	$\perp \mid$	
13 IN OUT	Food in good condition,	<u> </u>		-										
	Required records availab	<u> </u>		-										
14 IN OUT N/A N/O	parasite destruction			_	Risk	fact	ors(RF) are i	mproper practi	ces or proceedure	s identi	fied as the mos	st		
Protection from Contamination									oorne illness or inju t foodborne illness			rventi	ons	
$\rightarrow$	Food separated and prof			-		-					-			
16 IN OUT N/A	Food contact surfaces: c		+	$\dashv$										
Proper disposition of returned, previously served, reconditioned, & unsafe food														
		GOO	D R	ET#	AL PE	RAC	TICES							
	d Retail Practices are prounded in the pround of the proun	eventative measures to control				_	ens, chemica COS and/or		al objects into foods corrected on-site dur		ection R= repe	eat viola	ition	
Walk X III box II II	ambered Rent is <b>not</b> in con	mpilanoe ivian X	cos	<del></del>	Tate be	,	000 4114/01		2001100icu on oile uui	ing inopi	oddon K= 1944	cos	_	
	Safe Food and Wat	er						Prop	er Use of Utensils	;				
30 IN OUT (N/A)	Pasteurized eggs used	where required			43		In-use uter	nsils: properly s	stored					
31 Water & i	ice obtained from an approved source				44	Utensils, equipment & linens: properly stored, dried, & handled								
32 IN OUT N/A	Variance obtained for specialized processing methods				45		Single-use	/single service	articles: properly s	tored 8	used			
Food Temperature Control					46		Gloves use	ed properly						
Proper cooling methods used; adequate equipment for temperature control					47				surfaces cleanable		erly			
34 IN OUT N/A(1	~ -	cooked for hot holding	$\vdash$	$\dashv$	48					l. & use	ed: test strips		-	
35 (IN) OUT N/A I			$\vdash$	$\dashv$	49			ewashing facilities: installed, maintained, & used; test str -food contact surfaces clean					-	
	eters provided & accurate		$\vdash$	$\dashv$	73				nysical Facilities					
Food Identification					50		Hot & cold	water available	e; adequate pressu	ıre				
37 X Food prop	ood properly labled; original container				51	Plumbing installed; proper backflow devices								
30	Prevention of Food Contamination				52		Sewage &	ewage & waste water properly disposed						
<del> </del>	Insects, rodents, & animals not present  Contamination prevented during food prep, storage & display		$\vdash$	_	53		Toilet facilities: properly constructed, supplied, & cleaned						$\bigsqcup$	
				-	54				ly disposed; facilitie		itained		<u> </u>	
	Personal cleanliness Wiping cloths: properly used & stored			-	55				d, maintained, & cle				<u> </u>	
<del> </del>	ping cloths: properly used & stored ashing fruits & vegetables			-	56		<u> </u>		hting; designated	areas u	sed		_	
Ψ2   vvasimg muits α vegetables					57		· ·	e with MCIAA	n 9 plan *****			-	_	
Food Recalls:				_	58		Compliand	e with licensing	g & plan review				L	
Person in Charge (Si	gnature)								<b>Date:</b> 02/16/24					
Inspector (Signature)	mal	_												

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