

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

### Establishment Info:

ID #: 0014465  
Risk: High  
Announced Inspection: No

### License Categories:

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

Expires on: 12/31/24

### 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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Process/Item: Hot Holding  
Temperature: 151 Degrees Fahrenheit - Location: ITALIAN DUNKER (HOT HOLD UNIT IN KITCHEN)

Violation Issued: No

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Process/Item: Hot Holding  
Temperature: 160 Degrees Fahrenheit - Location: PEPPERONI ITALIAN DUNKER (SERVE LINE ACROSS FROM KITCHEN)  
Violation Issued: No

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Process/Item: Cold Holding  
Temperature: 37 Degrees Fahrenheit - Location: STRAWBERRY SOFT SERVE (SOFT SERVE MACHINE)  
Violation Issued: No

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Process/Item: Upright Cooler  
Temperature: 41 Degrees Fahrenheit - Location: SMOKED TURKEY STICK (UPRIGHT ALONG SERVE LINE)  
Violation Issued: No

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Process/Item: Milk Carton Server  
Temperature: 41 Degrees Fahrenheit - Location: 2% MILK  
Violation Issued: No

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

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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.**

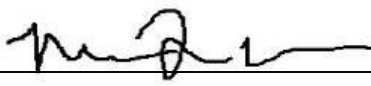
I acknowledge receipt of the MDH Environmental Health Division inspection report number 1046241041 of 02/16/24.

Certified Food Protection Manager Diana M. Gorecki

Certification Number: 51939 Expires: 01/27/25

**Inspection report reviewed with person in charge and emailed.**

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

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

Report #: 1046241041

## 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

0

Date 02/16/24

No. of Repeat RF/PHI Categories Out

0

Time In 11:30:54

Legal Authority MN Rules Chapter 4626

Time Out

Foley High School

Address

621 Penn Street

City/State

Foley, MN

Zip Code

56329

Telephone

3209688411

License/Permit #

0014465

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

Compliance Status		COS	R
<b>Time/Temperature Control for Safety</b>			
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		
24	IN OUT N/A N/O		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food and Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT		
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30	IN OUT N/A		
31			
32	IN OUT N/A		
<b>Food Temperature Control</b>			
33			
34	IN OUT N/A N/O		
35	IN OUT N/A N/O		
36			
<b>Food Identification</b>			
37	X		
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

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

Food Recalls:

Person in Charge (Signature)

Date: 02/16/24

Inspector (Signature)